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DIXIE COOKERY:

OR

HOW I MANAGED

MY

TABLE

FOR TWELVE YEARS.

A Practical Cook-Book

FOR

SOUTHERN HOUSEKEEPERS.

By MRS. BARRINGER,

OF NORTH CAROLINA.

LORING, Publisher.

BOSTON:

1867.

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Price, 50 Cents.

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"There is nothing in this earth so small that it may not produce great things."

In most homes there is a tendency to leave small matters to take care of themselves.

How such a mistake could have arisen — that it is beneath a woman's dignity to superintend the cookery of her kitchen—it is hard to tell. Woman should be an adept in all domestic work, should know how to prepare any meal required, should know when everything brought home has been made the most of, then she is independent of the sudden desertion of her servants, or can direct them with such clearness that no imposition is attempted, and ***she*** and not ***they*** are at the head of the house.

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PREFACE.

THERE is a very mistaken notion at the North and West, about the domestic life of Southerners, Southern women especially.

The common idea is, that we are entirely destitute of practical knowledge of household affairs. This is a great mistake. The contrary is true.

A Southern woman must know how to prepare any dish, for she finds no cooks made to order; they must be of her own training, in the minutest particulars of every department.

Northern housekeepers, in all the large towns and cities, do not have to depend on their own skill for the delicacies of every description that make up the dainties of the table, but we Southern housewives, even in our larger towns and cities, all do; and Northern visitors stand aghast at the amount of labor summoned up in the filling of our store-rooms, and it is difficult to convince them that we trust these preparations to no one else.

I found every cook-book I took up so deficient in economy, that I determined to make one for my own guidance, — the best method of enriching a larder, as well as of insuring success.

Hence, the exactness of measures given. My book is entirely practical, — nothing else. It contains no theoretic dissertations on the culinary art, but is made up of *Receipts* which have been my daily assistants for twelve years, in the management of my house, and the preparation of various dishes served for large and small companies.

It treats of the preparation of

Soups, Fish, Meats, Poultry, etc.;
Vegetables, Pickles, Catsups, etc.;
Bread, Pastry, Puddings, etc.;
Cakes, Preserves, Jellies, &c.;
Syrups, Creams, Cordials, &c.,

with a few miscellaneous *receipts* added, relating to care of stores and house generally. A regular *breakfast-cake of George Washington's*, obtained from a relative of his, in Virginia, will attract great attention.

I am largely indebted to an English friend for many of my preparations, and, after following these directions for *twelve* years, can safely recommend them. Of course, many of our dishes are peculiar to the "South," as the various preparations of Rice, Corn Meal, and even our Bread-making. Our method of preparing Meats is more like that employed in French cookery.

At the repeated solicitations of friends, living in all parts of the "South," I have decided to give this private experience of twelve years' daily practice to the public, and ask those who are interested, to look with favor on *Dixie Cookery*.

MARIA MASSEY BARRINGER.

Concord, North Carolina,
June, 1867.

DIXIE COOKERY.

SOUPS.

Beef Soup.

Put four pounds of fresh beef into four quarts of cold water, with a little salt and pepper. Set it where it will boil slowly, but constantly. Skim it well and cover close. About an hour before it is done, skim off all the fat. Then of potatoes, turnips, tomatoes, and celery, take a teacupful of each, chopped fine, and half a teacupful of ochra sliced thin, or a less quantity of dried ochra. Grate a large carrot and add it for the coloring of the soup. If more water is required, use boiling water. A half an hour before serving the dinner, put in a thickening made of three tablespoonfuls of browned flour, one of browned sugar, and three gills of cold water, mixed thoroughly, and salt and pepper to the taste. A portion of the beef may be cut up in small pieces, and served in the soup. If the meat and vegetables are not desired in the soup, they may be removed by straining it. This soup will require four hours to boil. Plenty of time must be allowed in making soup, and a gentle heat is better than fast boiling. The vegetables and flavorings must be in such proportion as that no one shall predominate, and experience will best decide the exact quantity of each.

Mock Turtle Soup.

Boil a calf's head, a few slices of ham, a head of celery, and a bunch of thyme, and parsley, in two gallons of water for five hours. When they have boiled an hour, take out the

head and cut up the meat into inch-square pieces. Let the soup boil half an hour longer, strain it and return the meat to it. Season with the juice of a lemon, and salt and pepper. An hour before dinner, put in a thickening of browned flour and butter and water. A few minutes before serving, throw in egg-balls made of grated yolks of hard-boiled eggs, a little flour and beaten yolk of egg about the size of partridge eggs. Lastly, put in a half a pint of good wine and a tablespoonful of browned sugar, and send to table immediately.

Squirrel Soup.

Cut up two young squirrels, and put them in a pot with five quarts of cold water. Season with salt and pepper. Let them boil until the meat is very well done, and remove it from the liquor, and cut it up into small pieces. Put in the soup a quarter of a pound of butter mixed with a little flour, and a pint of cream. Throw in the cut meat, and just before you serve it add the beaten yolks of two eggs and a little parsley. Chicken soup is nice made in the same way, with the addition of a pint of green corn cut from the cob, and put in when it is half done.

Oyster Soup.

Strain the liquor from two quarts of oysters, add to it an equal quantity of water. Put it on to boil, and skim it. Then throw in a little white pepper, a head of celery cut in small pieces, and a third of a pound of butter with two teaspoonfuls of flour rubbed in it. Boil it five minutes longer, and put in the oysters and a pint of cream, and after one more boil pour into the tureen, in which have some toasted bread cut in dice, and a little finely-cut parsley.

Green Pea Soup.

Cut up a small chicken, or take a few slices of ham and boil it until the meat is entirely done. Remove the chicken or meat, and throw into the liquor a quart of shelled peas, and some pepper and salt. Set on the fire and boil until they are entirely done, and here thicken the soup, when you may

add another pint of peas previously boiled in a different vessel, and a lump of butter the size of a goose egg.

Ochra Soup.

Take three pounds of fresh lean beef, or a fine fat chicken, and simmer in a gallon and a half of water for two hours. Skim off the fat and season with salt and pepper. Cut up a small portion of the meat, and return it to the soup. Add a teacupful of sliced green ochra or a half a teacupful of dried ochra, and a teacupful of tomatoes peeled and sliced. Boil until the meat is in shreds, and the vegetables are all to pieces.

Vegetable Soup.

Put a pint of Lima beans, a half a dozen large tomatoes, two teacupfuls of corn cut from the cob, a few snap beans, and two teaspoonfuls of dried ochra, into five quarts of water, with three slices of lean ham. Boil for two hours, and season with salt and pepper. Remove the ham before sending to table. Thicken with yellow of egg and a little flour.

A nice winter-soup is made by boiling a few slices of lean ham, half a pint of dried Lima beans, a few heads of celery cut up, and turnips and potatoes sliced thin. A fourth of a teacupful of dried ochra will be a nice addition, and a grated carrot, or half a teacupful of stewed tomatoes, preserved in cans, will improve the color. If thickening is required, add some made of browned flour and water. Two tablespoonfuls of pepper-sauce will improve it. Put it in after it is in the tureen.

Vermicelli Soup.

Put four pounds of any kind of fresh meat except pork, into a gallon of cold water, cover close, and boil gently until the meat is tender. Throw in a head or two of celery, and half an hour afterwards take it from the fire, strain it, and return it to the pot. Season with salt and pepper. Add vermicelli, which has been scalded in boiling water, in the proportion of four ounces to two quarts of soup. Let it boil ten minutes, and pour into the tureen.

Noodle Soup.

Is made in the same way, except that strips of paste are substituted for the vermicelli. The paste is prepared by beating three eggs very light, and making them into a stiff dough with flour and water. They are then kneaded well and rolled very thin, cut into narrow strips, and dried on dishes in the sun, or a moderate oven. They must be soaked a few minutes before putting them in the soup, and will require a little more boiling than vermicelli.

FISH.

Boiled Rock Fish.

After the fish has been nicely cleaned, put it into a pot with water enough to cover it, and throw in salt in the proportion of half a teaspoonful to a pound of fish. Boil it slowly until the meat is tender, and easily cleans from the bone. A large fish will require an hour to cook. When done, serve on a hot dish, and have a few hard-boiled eggs, cut in thin slices, laid around it and over it. Have egg-sauce in a boat to eat with it.

To boil Salt Shad or Mackerel.

If very salt, the fish must be soaked twelve hours in plenty of cold water. Or if the water is changed, a shorter time will be required. Put it into a skillet or frying-pan, with cold water enough to cover it, and let it boil fifteen minutes. Then change the water for fresh hot water, and after boiling in this fifteen minutes longer, take it up and serve with drawn butter, and garnish with parsley. Another nice way to dress salt fish, is to boil together for ten minutes a teacup of cream, some cut parsley, and a little butter and pepper, and if the cream is not very thick, a beaten yolk of egg, and pour it over the fish when it is ready to send to the table.

To boil Salt Salmon.

Let it soak twelve hours, and boil slowly for two, when serve with drawn butter.

Salmon is nicely pickled thus: After boiling as above, cut it up in pieces four inches square, and put into a jar, and pour over it hot vinegar, in which a few whole grains of pepper and allspice have been boiled. Serve this cold for luncheon or tea. It will keep two weeks, if the weather is cool.

To bake a Shad.

Prepare a stuffing of bread crumbs, salt, pepper, butter, and parsley, and mix this up with beaten yolk of egg, fill the fish with it, and tie a string around it. Pour over it a little water and some butter, and bake as you would a fowl. A shad will require from an hour to an hour and a quarter to bake.

Rock fish is baked in the same way, but requires a longer time to cook.

Stewed Oysters.

Take the liquor from five hundred oysters, and strain and boil the one-half of it. Add three-quarters of a pound of butter to the boiling liquor, and when it is melted put in the oysters. As soon as they have commenced boiling, take them out, and throw them in cold water to give them firmness. Whilst the oysters are in the cold water, stir into the boiling liquor a pint of sweet cream.

When the mixture boils again, return the oysters to it, and simmer a few minutes until they are thoroughly heated, and they are ready to serve.

Scalloped Oysters.

Fill a buttered dish with alternate layers of oysters, hard-boiled eggs, grated bread-crumbs, pepper, butter, and salt, taking care to have a thick layer of crumbs on top. Place in a hot oven, and bake from twenty to thirty minutes. You

may add spice if you like it. No oyster liquor need be put in, as there will be enough when they are cooked.

Fried Oysters.

Select the finest sized oysters, drain them, and season with salt and pepper. Beat up an egg, and dip them first in it, and then in corn-meal or grated cracker, and fry in hot butter. Serve on a hot dish.

Oyster Pie.

Strain the liquor from the oysters, and put it on to boil with butter, and pepper, and a thickening of bread-crumbs and milk well beaten together, and after boiling a few minutes, throw in the oysters. Let them remain five minutes, take them off, and when warm add the beaten yolks of three eggs. Line a buttered dish with a rich paste, and fill with white paper or a clean napkin, to support a lid of paste, and bake it. When lightly browned, take off the lid, remove the napkin, pour in the oysters, set a few minutes in the oven, and send to table hot.

Plain Oyster Pie.

Fill a deep dish with two quarts of oysters (uncooked and without the liquor), and season with butter, pepper, salt, and grated bread. Cover with strips of paste crossed. It will require a quick heat for half an hour, to cook it. Three-quarters of a pound of butter to two quarts of oysters, will make a rich pie.

To pickle Oysters.

To the liquor of one hundred oysters, add one teacup of vinegar. Boil and skim it, and put in the oysters with a tablespoonful of salt, and the same quantity of pepper, and let the whole simmer a few minutes together.

In cold weather, they will keep several days.

To stew Terrapins.

Wash two terrapins in warm water, and throw them into a pot of boiling water, which will kill them instantly. Let them boil until the shells crack, when they must be taken from the fire, the shells taken off, and the entrails removed. Wash them, and cook until tender, when the gall must be carefully removed, and the sandbag and liver taken out. Put the flesh, cut up, into a stewpan, with the liquor it has been boiled in, and season with salt, Cayenne pepper, and butter, and stew them half an hour.

Then add a thickening of the beaten yolks of two eggs, some butter rolled in flour, and two wineglasses of Madeira wine. Serve on a chafing-dish.

Lobster Salad.

Make a dressing of the yolks of four hard-boiled eggs, some salt and pepper, a little oil and mustard, and some vinegar.

Make these ingredients into a smooth paste, about the consistency of thick cream. Mash the coral meat of the lobster, and with a little cold water, just enough to soften it, and cut up a head of lettuce into small pieces, and mix with it. Season the lettuce and meat with Cayenne pepper and a little salt, and mix them with the dressing just before sending to table.

The different condiments must be in such proportion that no one shall predominate.

To fry Clams.

After opening them, wash them in their own liquor, drain them, and make a batter of an egg, flour, and pepper. Dip them in this, and fry in hot butter.

EGGS.

Omelet.

Beat eight eggs with some salt, a little chopped parsley, and a teacup of cream. Put two ounces of butter into a skillet, and when it is melted pour in the mixture, and stir with a spoon until it begins to foam. Shake a little pepper over it, and dish it with one half folded over the other.

Oyster Omelet.

Beat six eggs well, and add by degrees a gill of cream, and pepper and salt to your taste. Have ready one dozen large oysters cut in halves; pour the eggs into a pan of hot butter, and drop the oysters over it as equally as possible. Fry to a light brown and serve as an omelet. It must not be turned.

Poached Eggs.

Have some boiling water in a skillet over a quick fire. Break the eggs into it carefully, and sprinkle salt over them. When the white is well set take them up with an egg-spoon, pour over a little melted butter, season with black pepper, and serve on buttered toast. Or you may omit the toast and add a little vinegar to the melted butter.

To boil Eggs.

If you wish them quite soft, drop them into boiling water for two minutes and a half, but three minutes will be necessary if you wish the yolk set slightly. Ten minutes will be required for eggs for salad, or dressing poultry, and they should be dropped into cold water for a few minutes to cool. If you use a tin boiler without a spirit-lamp, pour boiling water on the eggs for five minutes, and then replace it with a fresh supply of boiling water; send to table, and in five minutes more they will be ready to eat.

Scrambled Eggs.

Beat six or eight eggs very light, add a little salt, and put into a warm frying-pan with some butter. Stir them until they are well thickened, but not hard; sprinkle a little pepper over them, and send to table in a hot dish.

Eggs and Potatoes.

Remove the skins from some boiled Irish potatoes, and when perfectly cold cut them up in small pieces about the size of a grain of corn, and season with salt and pepper. To a quart of potatoes thus prepared, take the yolks of six eggs, and the whites of three, and beat them well together. Have some butter in a frying-pan, and when it is melted put in the potatoes. When they are quite hot stir in the eggs, and continue stirring so as to mix them well with the potatoes, and until the eggs are set. Then pepper, and send them to table in a hot dish.

Eggs and Rice.

Take six eggs and beat them well. Have a quart of cooked rice well boiled and steamed, and when perfectly dry, stir in the eggs and season with salt, and serve on a hot dish. The proportion of egg is one to every tablespoonful of rice. Cold rice is nice dressed in this manner for breakfast. If you use rice cooked, the previous day stir in a little butter with it when you put it in the kettle to soften.

Eggs and Cheese.

Beat up eight eggs to a thick froth, put in a little salt, a half a teacup of grated cracker and three tablespoonfuls of grated cheese. Put into a frying-pan with some butter, and cook and serve as an omelet.

Eggs and Beef.

Chip some dried beef, and pour boiling water over it to freshen it. Pour off the water and put a little butter into the skillet with the meat. When it is hot stir in three or four eggs until they are well mixed with the meat; pepper, and send to the breakfast-table hot.

To Preserve Eggs for Winter Use.

Pack them with the small ends downwards, and put in alternate layers of salt and eggs until the vessel is full. Or pour three gallons of hot water on a pint of lime, and a half a pint of salt. When it is cold, pour over the eggs and keep in a cool place. One cracked egg will spoil them all. The best test of the freshness of eggs is dropping them into a pan of cold water. Those that sink are fresh enough to pack away.

SAUCES.

Drawn Butter.

Mix well together a quarter of a pound of butter, and one tablespoonful of flour. Put a pint of water into a rice-kettle, and when it boils stir in the flour and butter. Season with salt and white pepper, and celery if in season, removing the stalks of celery before sending to the table. It will require but a few minutes' boiling, and must be stirred constantly.

Egg Sauce

Is made as drawn butter, with the addition of six hard-boiled eggs cut in small pieces, and stirred in a few minutes before removing from the fire. This sauce is usually served with fish.

Celery Sauce.

Cut up a large bunch of celery into small pieces. Use only that which is blanched, throwing aside the green tops. Put it into a pint of water and boil until it is tender. Then add a teaspoonful of flour and a lump of butter the size of an egg, mixed well together. Season with salt and white pepper, and stir constantly until removed from the fire. It is nice with boiled poultry.

Celery Sauce for Cold Turkey.

Boil six eggs until they are hard, and drop into cold water to prevent the whites from discoloring. Mash the yolks to a smooth paste, with three tablespoonfuls of cold water, three tablespoonfuls of oil, one of mustard, and four of good vinegar. Salt and pepper to your taste. Add half a pint of drawn butter, and when all are well mixed, stir in a half a pint of cut celery, and serve at once.

Oyster Sauce.

Set the oysters in their liquor over the fire for a few minutes until they look plump. Then remove them from the liquor and stir into it some flour and butter rubbed together; some salt and pepper. Stir it well, and when it has boiled ten minutes throw in the oysters, and add a glass of white wine, if you like it, and serve immediately. This is a nice accompaniment to boiled fowls.

Caper Sauce.

To a pint of drawn butter add one tablespoonful of fresh butter, two of capers, and two of vinegar, or the juice of a lemon. Throw in a little salt and pepper, and after stirring over the fire for ten minutes pour into the sauce-tureen, and send to table.

Pickled nasturtiums are an admirable substitute for capers, and pickled cucumbers, cut fine, may be used.

Tomato Sauce.

Stew a dozen large tomatoes with Cayenne pepper, and salt until they become like a marmalade. Pass them through a sieve to remove the seeds, and stir until it is of the consistency of very thick cream. Then add a half a pint of nice broth and a little butter. Or if you have no broth, a little warm water, and an ounce and a half of butter, with two tablespoonfuls of grated cracker, or bread may be stirred in just before sending to table. In seasoning this sauce use very little pepper. It will be a nice accompaniment to beefsteak, or beef *à-la-mode*, or cold roast beef.

Mint Sauce.

Take the leaves of young mint and cut up finely, and to three tablespoonfuls of chopped mint add one of sugar, and vinegar sufficient to moisten the mint and sugar well. Put in a little salt, and serve with roast lamb.

MEATS, POULTRY, Etc.

To boil a Turkey or Pair of Fowls.

After the turkey is well cleaned, it should lie in salt and water for a few minutes. Fill the body with a stuffing of bread and butter, salt, pepper, and parsley. If oysters are in season, a dozen large ones, minced fine, are a nice addition. Pin the poultry in a towel, and put it into boiling water, with a little salt, and a head of celery in it. When half done, add a pint of milk. It must not boil very fast, or it will break to pieces.

A small turkey will boil in an hour and a half, and a large one in three hours. A pair of fowls will require from an hour to an hour and a half, according to their age. If oysters are added to the stuffing, the poultry must be served with oyster sauce.

To boil Beef Tongue, Corned Beef, etc.

Let the tongue soak in cold water for twelve hours previous to boiling. Then put it into a pot of cold water, and let it boil slowly for three hours. Serve with mashed Irish potato on the same dish. If you have two tongues for dinner, place one in the centre of the dish, cut up the other in slices, and serve on the mashed potato, and garnish with parsley. Or you may serve without the potato, and drop a small quantity of lemon or cranberry jelly on each of the cut slices of tongue, and border with sprigs of parsley laid around on the dish.

Corned beef should be well soaked, and boiled slowly, skimming it well. A piece of meat weighing ten or twelve pounds, will require from three to four hours' boiling.

To boil a Leg of Mutton.

Cut the end of the knuckle from the leg, and put it into a pot with boiling water enough to cover it. Throw in a little salt, and let it simmer slowly for three hours and a half. If more water is required, pour in boiling water from the kettle. It must be well done. Serve with caper sauce. Have a plate of current jelly beside it.

To boil a Tripe.

After cleansing the tripe thoroughly, wash it well, trim off the fat, put it into cold water, and boil it until it is tender. An hour before it is taken from the fire, add a quart of milk to the water. When it is cold, put it into a deep bowl, and cover with weak vinegar. It will keep thus a week, if the weather is cold.

To boil Pigs' Feet.

First clean them well by dipping them in scalding water, and scraping off the hairs and hoofs, after which put them into weak salt and water for a day. They are then ready to boil for souse.

If, however, you wish to keep them for frying, or stewing, they may be preserved in this weak salt and water for three or four weeks. If the weather is warm, the salt and water may require to be changed. They must be soaked in fresh water all night, before boiling them. Boil them in cold water until tender.

To boil a Ham.

Soak the ham overnight, and put it into cold water and let it cook slowly, very slowly, for four or five hours in a covered vessel. Skim it, leaving a small piece upon the knuckle, which carve handsomely, and serve with a paper frill tied around the knuckle-bone, or some fine bunches of curled parsley. If the ham is more than a year old, soak it well, and boil it for six or seven hours — changing the water three or four times.

To roast a Pig.

Rub the inside of the pig with pepper and salt, and fill the body with a stuffing of bread, butter, parsley, sage, and thyme, softened with a little hot water, and beaten yolk of egg, and sew it up with a strong thread. Put the pig on the spit, first flouring the skin, that it may be crisp. Put a pint and a half of water into the dripping-pan, a spoonful of lard, and a little salt, and baste the pig frequently with this, and turn often, so that every part will be well done. When the skin begins to get stiff, grease it with butter or lard, and baste it no more after this, or it will blister. A pig will require from three to four hours to roast. Chop up the heart and liver, previously boiled in water, and add to the gravy in the dripping-pan, with salt, thyme, and brown flour, and water, as a thickening. Apple-sauce, cold slaw, and cranberries, are the usual accompaniments of roast pig.

To roast a Leg of Pork.

Cut the skin in squares, season with salt and pepper, and baste with salt and water.

Roast Beef.

Season the beef with pepper and salt, and skewer it well to the spit. Put a pint of water and a little lard in the dripping-pan. Turn the meat frequently. Baste it with the liquid in the dripping-pan, and a short while before it is done, dredge a little flour over it. When the beef is nearly done, pour the gravy into a skillet, and thicken it with a little brown flour and water rubbed together. If too fat, remove the top by skimming it. It will be most likely to suit all tastes if one-half of the meat is well done, and the other side less cooked, so as to furnish rare slices for those who prefer it thus. Grated or scraped horse-radish is nice with beef thus cooked.

To roast Mutton.

Baste the meat with salt and water, and roast very slowly at first. Turn the spit, that it may be equally done. Dredge over a little flour, and baste the meat with its own gravy about a half an hour before sending it to the table. Pour a glass of wine in the gravy. Let it boil up once, and pour in the sauce-tureen.

Serve currant jelly with it.

To roast a Turkey.

Wash the turkey very clean, and let it lie in weak salt and water over night. When ready to put to roast, rub it dry in the inside, and sprinkle in a little pepper. Make a stuffing of two-thirds wheat bread and one-third corn bread, rubbed fine, and softened with butter and beaten yolk of egg, and seasoned with salt, pepper, parsley, and celery. Mix the stuffing well together, and fill the turkey. Rub the breast of the turkey with salt, pepper, and butter. Have water and lard in your dripping-pan, and baste often. It will require three hours to roast. Pea fowl and Guinea fowl are roasted and dressed in the same way.

Cranberry-sauce is almost indispensable with this dish. Celery, too, usually accompanies it.

To roast a Goose.

Have the goose prepared the night previous to cooking. Fill the body with a stuffing of bread, sage, thyme, a little onion, and some mashed Irish potatoes, and a very little butter. Add salt and pepper and yolk of egg, and baste the same as a turkey. Pour off most of the fat that drips from the goose, or the gravy will be too rich. The gravy is the same as for turkey. Apple-sauce to be served with it.

To roast a Duck..

Prepare it for the spit in the same way as a goose. Stuff with sage, onion, thyme, bread-crumbs, and butter, and baste them well with salt and water and their own gravy. It will require an hour to cook. Serve with currant jelly or apple-sauce. Muscovy ducks should be pinned up in a cloth, and buried in the earth twelve hours before cooking, to extract the strong flavor they have. They must be dressed for cooking before being buried.

Roasted Chickens.

Stuff and baste them as turkeys are done, and serve with cranberry or celery-sauce.

To bake a Beef's Heart.

Cut it open, remove the ventricles, and let it soak an hour in lukewarm water, to free it from the blood. Wipe dry with a cloth, and parboil in a little water for twenty minutes. Make a rich stuffing, fill the heart with it, and secure it with a string. Let it bake an hour and a half, or two hours, with a half a pint of water, in the oven or dripping-pan. The gravy will not need any thickening, but will be improved by a glass of wine. Serve in a chafing-dish, and with currant, or any acid jelly.

Beef à-la-Mode.

Take part of a round of beef, bone it, and make incisions, which are filled with a stuffing of bread, butter, thyme, pepper, salt, a little minced onion, and yolk of egg. After the meat is stuffed, bind it with tape, and put in an oven, with water enough to cover it, and let it stew slowly for three hours. Keep a lid on the oven whilst it is stewing, and if more water is needed, add boiling water. The gravy will require no thickening, but a glass of wine will improve it.

Beef Steak.

Have the steaks cut an inch thick, and beat them with a steak-mallet. Broil over good coals, and cook slowly. Turn frequently, and dip it in a gravy of butter, salt, and pepper, whenever you turn it. When done, serve in a chafing-dish, with melted butter poured over it.

French Steak.

Cut thin slices of cold roast beef, and put in a chafing-dish; season with salt, pepper, walnut catchup, a little vinegar, a little warm water, and plenty of butter, with some browned flour rubbed into it. The meat should be entirely covered with the gravy. Light the lamp and put on the lid of the chafing-dish, and let it steam thus, until the gravy is reduced two-thirds. A nice breakfast dish.

To fry Liver.

It should be cut across the grain in slices half an inch thick. Then put into a deep plate, and pour boiling water over it. Let it lie thus for a few minutes, drain it, and season with pepper and salt. Dip each piece in flour, and drop in hot lard. Let it be thoroughly done, but not hard. Make a gravy as for beef, and pour over it.

To fry Veal.

Cut the meat in thin slices, rub with pepper and salt, dip in flour, and drop in a pan of hot lard. When of a fine brown, take it up, and make a gravy with cream or milk poured in the skillet, and pour over the veal. Garnish with parsley.

Veal Cutlets.

Cut the veal in slices three quarters of an inch thick. Season with salt and pepper, and dip in beaten yolk of egg, and then in grated cracker or bread-crumbs, and fry in hot lard. When the veal is done, take it up, and pour into the gravy some cream or milk, a little cut parsley, and some salt and pepper. Let it boil a few minutes, and pour over the veal, and send to table very hot.

Mutton Chops.

Cut the chop an inch thick, and with or without bone. Rub the gridiron with a little suet, and put on the chops. Turn frequently, and when cooking, season with salt and pepper. Serve on a hot dish, with plenty of butter.

Force Meat Balls.

Take one pound of veal, a pound of suet, two slices of ham, and some crumbs of bread. Chop them fine, and mix with them the yolks of two eggs. Season with thyme, pepper, salt, and parsley. Roll in small balls, and fry them brown. They are nice in soups, and to garnish hashes or roast veal.

To bake Fowls.

Season and stuff as for roasting. Put into a baking-pan or oven, with a pint of water to two chickens. If the chickens are young, split them down the back, and put into an oven with some water and butter. Rub some butter or lard on the breast, and dredge with flour. Baste with the gravy in the

oven. Thicken the gravy with flour and butter and water mixed together.

To fricassee Chickens.

Cut up the chickens, and put to soak in cold water for an hour; then throw them in weak salt and water, and let them soak another hour. Put them into a pot, with water enough to cover them, some salt, and pepper, and half a pint of cream or some milk. Add a tablespoonful of butter mixed with flour, and stew all together for an hour.

Before it is dished, stir in the beaten yolks of two eggs, and a little finely-cut parsley or celery.

Broiled Chickens.

Split the chickens down the back, and let them lie all night in salt and water, if desired for breakfast. Put them on the gridiron over bright coals, and cover them with a plate, which will make them cook faster. Season them with butter, pepper, and salt, whilst cooking. Boil the giblets in water, and chop them fine. Make a gravy of these, and a little of the water in which they were broiled, and some butter and cut parsley. Pour over the chickens, and serve on a hot dish.

To fry Chickens.

Cut up the chickens, and let them lie in salt and water twenty minutes; drain them, and season with salt and pepper. Dip each piece separately in flour, and drop into a frying-pan of hot lard. When well browned, turn the other side to fry. Take up the chicken, and pour into the pan a little warm water, and a thickening of milk and flour, some salt, and a little butter. Let it boil a few minutes, and pour over the chickens.

Chickens fried in batter are prepared in the same way, dipping them in a batter instead of flour, before frying them. The batter made of two eggs, a little salt, a teacup of milk, and flour enough to make a thin batter. Lard is nicer for frying them than butter.

Chicken Pie.

Cut up the chickens into joints, and season them with salt, pepper, and parsley. If they are old, parboil them a few minutes, and save the water to put in the pie. Make rather a rich paste, and cover the bottom and sides of a deep dish with it. Then put in alternate layers of chicken, six hard-boiled eggs cut in slices, butter, pepper, celery, and a little flour from your dredging-box. Fill the dish two-thirds full of cold water, and add half a teacup of cream or milk. Put on a top paste, and close the pie around the edge, and make an opening in the middle with a knife.

It will require about an hour to bake. A few slices of lean ham is an addition liked by many persons. If oysters are in season, they are nice, put in alternate layers with the chicken.

Chicken Pie with Rice.

Cut up three young chickens into joints, and drop them into weak salt and water for a half an hour. Have ready two quarts of rice boiled, but not steamed, into which stir a pound and a quarter of butter, a quart of milk, a little salt, and six well-beaten eggs. Put into your baking-dish half the quantity of this mixture, and place the chicken and a few slices of ham in it. Then pour in the remainder of the rice and egg, and rub a little flour and milk smoothly together, and put on the top, to make it brown nicely. This pie will be sufficient for twenty persons.

Chicken Salad.

Take two well-boiled chickens, and when cold, cut into small pieces, removing the skin and bone. Mix with this cut chicken four times as much cut celery (or lettuce-heads and celery mixed) as you have chicken. Season with salt and pepper to your taste. Take the yolks of eight hard-boiled eggs, and mash them to a paste with the back of a spoon, using a few tablespoonfuls of cold water to soften them. To this add a little salt, four tablespoonfuls of made mustard, four tablespoonfuls of melted butter, and six spoonfuls of salad oil, with eight tablespoonfuls of vinegar. Rub these

together until they are quite smooth. Half an hour before the salad is sent to table, mix this dressing thoroughly with the chicken and celery.

Venison Steaks.

Broil over bright coals, basting frequently with butter, salt, and pepper, and serve on a chafing-dish with a gravy of butter, and port or claret wine in it, if desired.

To roast Venison.

Make a dough of flour and water, and roll it out an inch thick. Rub the meat with lard, and wrap the dough around it. When half done, remove the dough, and baste the meat frequently with butter, and water, and claret wine, and dredge with flour. It will require five or six hours to roast. Serve currant jelly with it.

Make a sauce by skimming the fat from the gravy in the dripping-pan, and adding some butter with brown flour mixed in it, pepper, salt, and currant jelly, to your taste. Cold roasted venison makes fine *French steak.*

Roasted Hare.

Having trussed the hare, prepare a rich stuffing of corn and wheat bread, mixed and rubbed fine, butter, pepper, salt, thyme, and beaten yolk of egg. Stuff the body of the hare and tie it up, and rub the skin with butter, and roast before the fire, as sucking pig is done. It will require from two to three hours to cook. Serve with currant jelly. Add wine to the gravy, if you like it.

Rabbit Stew.

Cook them with a little chopped onion in a stewpan, with water enough to cover them, and butter and cream, pepper and salt, added when they are nearly done. Or add nothing but butter and wine to the gravy.

Wild Ducks.

After they are cleaned, and ready for cooking, wrap them in a clean cloth, and bury twelve hours in the earth, to remove the strong flavor of this bird. They are usually cooked without stuffing. Three-quarters of an hour will be sufficient to cook them.

When you dish it, draw a sharp knife three times through the breast, and pour over a gravy of a little hot butter, the juice of a lemon, a sprinkling of Cayenne pepper, and a wineglass of port wine. This is poured over as they go on the table.

Fricassee of Squirrels.

Put two young squirrels into a pot with two ounces of butter, one or two ounces of ham, some salt and pepper, and just water enough to cover them. Let them stew slowly until tender. Take them up, and pour half a teacup of cream and a beaten yolk of egg into the gravy, and when it has boiled five minutes, pour over the squirrels in the dish. Some persons prefer a wineglass of red wine, and omit the cream and egg.

Fried Squirrel.

Cut up and season with salt and pepper, and dip each piece in beaten yolk of egg and grated cracker, and fry in hot lard until of a nice brown.

Squirrel Pie.

Cut them up, and parboil in water, with a little salt in it, for half an hour. Then proceed as in chicken pie.

Pigeon Pie.

Having picked and cleaned five pigeons, stuff them with a stuffing of grated cold ham, some salt, and grated cracker, some pepper and butter. If asparagus is in season, the green tops may be substituted for the cracker. Pour milk and water

into the dish until the pigeons are nearly covered. Put a lid of paste on the top, and bake an hour. If you wish the pigeons very tender, parboil them twenty minutes, and use the water in which they are boiled to make the pie.

Broiled Partridges.

Cut them up the back, and lay them in salt and water for an hour. Baste frequently whilst on the gridiron with butter, salt and pepper. Serve on a chafing-dish.

Baked Partridges.

Pick and clean the birds, and stuff them with chopped parsley or celery, the yolks of hard-boiled eggs softened with melted butter, and some salt and pepper. Rub a little on the breasts, and dredge them with flour. Set them in a baking-pan in the stove, or in an oven, and pour a half pint of water around them, with a little butter in it. Baste occasionally with this gravy. They will require three quarters of an hour to cook. They may be cut up the back as for broiling, and baked without stuffing.

A Partridge Pie.

Take four partridges, and clean them nicely, and cut each one into four pieces. Season with plenty of butter, some salt and pepper, and put in six hard-boiled eggs sliced thin, and two heads of celery cut fine. Fill the dish half full with water, and pour in half a teacup of cream. Cover with a lid of paste, leaving a hole in the centre. If preferred, you may stuff the partridges with oysters and a lump of butter, instead of disjointing them.

Turkey, and Chicken Hash.

Break the bones and stew them in water for half an hour, and then remove them, and pour in the gravy left the previous day, and the chicken or turkey cut up in small pieces. Thicken with a little of the turkey from the body of the fowl, and

season with salt and pepper to the taste. Stew for half an hour in a covered vessel, and serve on toasted bread.

Beef Hash.

Make a rich gravy by stewing the fat of the beef, and the bones broken up, with a very little minced onion, in as much water as will cover them, for half an hour. Then put in a thickening made of a little water and brown flour, and salt and pepper to the taste. Cut up the beef in small pieces, and stew gently in this gravy for a half an hour. Stew in a deep dish with toasted bread in the bottom of it. Have the gravy the consistency of thick cream.

Baked Hash.

Cut up some cold beef into small pieces, slice some cold Irish potatoes, and put into a deep dish with some gravy left from the roast, and some butter, pepper, salt, cut parsley, and a little water, and bake about a half an hour in the stove or oven.

To stew Pig's Feet.

Boil four feet, take out the bones, and put them in a vessel with a little vinegar and water, a lump of butter the size of a goose egg, and some salt and pepper, and stew for a half an hour, and serve on a hot dish. Or they are nice dressed as terrapins.

To fry Pig's Feet.

Split them in halves lengthwise, dip them in batter, and fry in hot lard. They must previously have been soaked several hours in vinegar.

You can fry them in vinegar and water without lard, and they will be very nice.

To cook Tripe.

Make a batter of eggs, flour, and milk. Cut the tripe into pieces, three inches square, and dip in the batter, and fry in hot lard. Or you may dip in egg and grated cracker, and fry. Tripe is nice cut in small pieces, and stewed with butter, vinegar, pepper and salt.

Sausage Meat.

To eighty pounds of chopped meat, which should be one-third fat and two-thirds lean, add two pounds of fine salt, one pint of pulverized sage, six ounces of ground pepper, and eight tablespoonfuls of brown sugar. Mix all well together.

Bologna Sausage.

Ten pounds of beef and two pounds of the fat of fresh pork. Chop fine and mix well together. Season with five ounces of fine salt, one ounce of black pepper, one half-ounce of cayenne, and one tablespoonful of powdered cloves. Put this mixture into skins tied tight, and lay in strong salt and water for ten days, turning them once or twice. Then hang them up to smoke a few days. They can be put in the same brine with corned beef or tongues.

Liver Pudding.

Take one hog's head, two livers, with the lights and heart, and boil all together. Skim the pot. When the livers are done remove them, and let the others boil longer. When they are all done, take the bones from the meat, and chop all together. Season with sage, thyme, salt, and pepper. Pack in jars while soft, and cut out in slices and fry as it is wanted.

Scrapple.

Take the scraps of pork and the heads, and boil in water until the meat is tender. Pick out the bones and chop it fine.

Strain the liquor, and pour it back into the pot. Put in the meat, and season with sage, and salt, and pepper, to the taste. Stir in corn meal until it is of the consistency of thick mush. Let it cook about twenty minutes, stirring constantly. Remove from the fire and put in deep pans, and fry in thick slices.

White (Suet) Pudding.

To two pounds of suet rubbed as fine as flour, one pound of corn-meal, and one and a half pounds of flour. Season with three tablespoonfuls of cinnamon (ground), two and a half tablespoonfuls of black pepper (ground), and a little more than four spoonfuls of salt. Mix these ingredients thoroughly, and stuff with the fingers into the medium-sized skins of the beef, after they are well cleaned, and soaked in weak salt and water for twenty-four or thirty-six hours, changing the water once a day. Tie the ends of the skins tightly with strong thread, and throw the puddings into a pot of boiling water, and let them remain for a half an hour, or till thoroughly done. Prick them with a sharp fork before you put them in, to prevent them from bursting whilst boiling. Take them out of the water, and spread on waiters to dry in the sun, or air, until the ends are perfectly dry. Turn them every day. If put away before the ends are dry, they will mould. Pack away in a box, and they will keep six months. When you cook them, drop them in boiling water for twenty minutes, and then put them on a gridiron for ten minutes, and brown them, and send to table in a hot dish.

A Nice Breakfast Relish.

Chip some smoked beef, and drop into boiling water to soften. Let it lie ten minutes, and then put it into a skillet with a little boiling water, and stir gently for twenty minutes. Pour off the water, put in a little butter, and some pepper, and pour in a half a teacup of cream, five minutes before taking from the fire.

Corned Beef.

Put the beef into cold water for twenty-four hours, to draw off the blood. Let it drain well before putting it into the brine. Take one gallon of salt to eight gallons of water, one half a pound of saltpetre, a quart of molasses, a pint of sugar, and one or two pods of red pepper. Boil and skim it, and when perfectly cold, pour it over the beef. If the weather is warm, add one quart of salt to the above. If the pickle sours, pour it off, boil, let it cool, and pour over the meat again. Keep the meat under the brine by weights.

To pickle Beef's Liver.

Wash the livers, and put them into a strong brine, and let them lie three weeks. Then hang and smoke them, as beef is done, until properly dry.

They make a nice relish for breakfast by stewing them for half an hour in water, and dressing them with cream and cut parsley. They must be shaved thin like chip beef, and soaked ten minutes in warm water before stewing.

Another way is to warm it up in a little butter, after it is soaked fresh.

To cure Beef and Tongues, Dried Beef, etc.

Make a pickle, as for corned beef, and after the meat and tongues have lain in this three weeks, hang up and smoke until dry, but not hard. If the tongues are put up in autumn, whilst the weather is warm, a better way is to cut open the root of the tongue about an inch, and rub in the opening a little salt and saltpetre, and pack them away in salt. The water, adhering to the tongues when washed, and the juice from them, will make a very strong brine, which will preserve them, in warm autumn weather, for a month or six weeks. Then hang and smoke.

If the pieces of beef lie as long as six weeks in salt pickle, soak them twenty-four hours in cold water, before smoking them. A whole beef-ham may be pickled thus. Legs of mutton, pickled as beef, are almost as nice as venison-ham, for chipping.

VEGETABLES.

Asparagus.

Put the stalks into bundles; cut them the same length, tie up with strings, and boil in hot water without salt for three-quarters of an hour. Remove the strings, and serve on buttered toast; pour over some pressed butter, and season with pepper and salt.

You may omit the toast, and add a little vinegar to the butter. The stalks must be scraped below the green head before boiling, and kept in water until ready to cook. If your bed does not yield a sufficient quantity of asparagus for a meal at one cutting, bury the cut stalks in the asparagus bed, pinned up in a cloth, until you have a dish full.

Beans.

String, and break them in halves; boil in salt and water, and throw in a piece of soda the size of a pea, if they are old, or you wish them a fine color. Boil them for an hour and a half; pour off the water, and dress with butter and cream, and sprinkle over some pepper. But a more common way is to boil them with a piece of thin middling.

Lima Beans.

Let them boil about an hour, and when the water is poured off, season with salt, pepper, and butter. Send to table hot. Dried Lima beans must be soaked over night, and boiled two hours, or until they are soft, and should have some cream added to the dressing.

To boil Cabbage.

Cut the heads in quarters, and wash in cold water, and boil with a piece of thin middling. Pour in fresh hot water from the kettle, when the cabbage is put on to boil, or it will be too rich. It will boil in a half an hour in winter, but before

frost it will take an hour. It is nice, boiled with corned beef, skimming the pot well before putting it in.

Stuffed Cabbage.

Take a large, firm head of cabbage, put it into boiling water with some salt, and let it boil ten minutes. Take it out, and drain it, and carefully remove the heart, leaving the inside leaves whole. Boil three eggs hard, and cut fine, and mix in with a stuffing of bread-crumbs, butter, and pepper, and beaten yolk of one egg, and some raw, lean ham, minced fine. Fill the cabbage with this stuffing, and tie up the cabbage with strips of cloth, to keep the outside leaves together. Then put back into a pot of fresh, boiling water, and cook until tender, and serve with melted butter poured over it.

Cold Slaw.

Take vinegar and water in equal proportions (unless the vinegar is very strong); add butter, the size of an egg, and a little flour. Pour into a saucepan over the fire, and stir until it is thick; then pour in the beaten yolks of two eggs, and some salt. When it has been on the fire ten minutes more, stir in the cabbage, nicely shreded with a cabbage-cutter. The cabbage must be taken up, as soon as it is hot.

You may add a saltspoonful of mustard to the sauce, if you like it. Salt the cabbage.

Warm Slaw.

Make a sauce of beaten yolk of egg, a teacup of vinegar, a teacup of sour cream, and butter the size of a walnut; and when it begins to thicken, put in the cut cabbage, and stir until it is hot. Add salt and pepper, to the taste.

Cold Slaw (very fine).

Take a plate of cut cabbage, a teacupful of chopped celery, and a third of a teacup of grated horseradish. Season with

salt. Make a dressing, as for lettuce, with the yolks of four eggs, boiled hard, rubbed into a smooth paste, with oil, mustard, salt, pepper, and vinegar, and the cabbage stirred into this cold mixture a few minutes before dinner.

Cucumbers.

Remove the rinds in long, thick slices. Cut them on a cabbage-cutter in very thin slices, and lay them into cold water, — ice-water, if you can get it. Drain off the water, and lay into a dish, with small, thick lumps of ice through them, and strong vinegar poured over. Season with pepper and salt, before putting them into the dish.

Celery.

Scrape the outside, cut the root off, and split the head in halves. Wash well, wipe dry, and serve in a celery-glass. Leave on a few green leaves.

Corn.

Remove the silk, and drop into boiling water with a little salt in it, for half an hour. If it is old, it will take an hour. Lay a napkin on a dish, put in the corn, and fold the napkin over, to keep it hot.

Corn-Oysters.

Cut the corn through the grain, and use a knife to scrape the pulp from the cob. Make a batter of two eggs well beaten, two tablespoonfuls of flour, a little salt, pepper, and some milk, with a quart of the pulp. Beat the whole well together, and drop a spoonful at a time into hot lard, and fry brown.

Green-Corn Pudding.

Pulp the corn in the same way, as for corn-oysters. Take two eggs, a quart of milk, some flour, and salt, and the corn,

and beat it well. It must be of a consistency to pour easily. Grease the dish with butter, pour in the pudding, and bake with a quick heat for half an hour. Six ears of corn will be sufficient for a quart of milk.

Beets.

They are usually plain boiled, and dressed with melted butter and vinegar, pepper and salt. But they are sweeter, roasted in the fire as potatoes, or baked in an oven or stove, and then dressed as above.

Egg Plant.

Cut in slices half an inch thick, sprinkle thick with salt, and let them stand a few minutes to extract the bitter taste. Wash in cold water; wipe them dry. Season with pepper. Dip in flour, and fry in butter, or dip in yolk of egg and grated cracker.

When wanted for breakfast, some persons cut them the night before and sprinkle with salt, and soak in the morning in fresh water for an hour before frying.

Baked Egg Plant.

Parboil them ten minutes; cut them in halves, and remove the seeds; fill with a stuffing of bread-crumbs, butter, pepper, salt, the yolk of an egg; close them, and tie a string around each one. Put a little water in the oven, or pan, and cook them slowly for half an hour, basting them with butter. Serve without gravy.

Hominy.

Soak it over night and boil for three or four hours, if large hominy; and if small it will cook in an hour. Dress with butter and salt.

Onions.

Boil in water until nearly done, and then pour over fresh hot water with milk in it. Drain, and pour over melted butter.

Salsify or Oyster Plant.

Scrape the roots in milk to prevent discoloring, and make a batter, by adding two eggs, salt, and butter, and flour enough to make a thick batter, and fry in hot lard. Serve on a hot water dish.

Lettuce.

Make a dressing of oil, mustard, pepper, salt, vinegar, and yolk of eggs boiled hard and mashed up, and made into a smooth paste with the other ingredients. The proportions of each so that the taste of no condiment shall predominate. Put this mixture in the bottom of your salad bowl, and lay the lettuce, nicely arranged, upon it. When you serve at table, cut up the salad, and mix with a box-wood spoon and fork with the dressing, before helping it.

Ochra.

Boil the young pods in water until tender, and dress with melted butter, vinegar, pepper, and salt.

If you wish them for winter use, slice them very thin, and dry on dishes in the sun, and put away in paper bags.

Boiled Irish Potatoes.

If they are young, put them in a bucket of cold water, scrape off the skins, wash them, and drop into boiling water. When soft, dress with cream and melted butter.

If you wish to have them mashed, pare them, and put into plenty of boiling water until half done. Then renew the boiling by pouring over fresh hot water, and when barely done, pour off the water, and let them steam ten minutes, when they must be

mashed, and dressed with butter and salt, and served in a hot water dish. Or you may put the potatoes in a steamer over boiling water, and boil till tender; press one by one in a napkin to remove all the moisture, and lay on a hot water dish with a lid, and serve.

Stewed Irish Potatoes.

Slice thin, and boil in water till tender; pour off the water and put in some butter, salt, pepper, and rich cream and a dust of flour. Before taking up, stir in the beaten yolk of an egg, with some chopped parsley. It is a nice breakfast dish.

Fried Irish Potatoes.

Cut cold potatoes in thin slices; drop into boiling fat until of a nice brown; take up with a perforated ladle. Sprinkle a little fine salt over them, and serve very hot.

Sweet Potatoes.

Bake them slowly in an oven, or peel them, and slice in large slices and put into a baking dish, with plenty of butter, a little water, and some sugar, and serve in the dish in which they are cooked. There must be plenty of butter on them when sent to table.

To stew Tomatoes.

Wash, and pour boiling water over them; peel off the skins, and cut them up. Season with pepper and salt and butter, and cook in their own juice a half an hour. Thicken with bread-crumbs, and, after ten minutes, take them up.

To put up Tomatoes for Winter.

Wash, scald, skin, and cut up, the tomatoes, and stew for half an hour without any seasoning, and fill your cans without

removing the vessel, in which they are cooking, from the fire. Let the can also stand on the back part of the stove, whilst it is being filled. When full, put on the lid, and a heavy weight on it, and let it remain until the wax in the groove of the can is cold.

Spinach.

Boil it in salt and water, pour over melted butter and vinegar, and sprinkle on some pepper, and serve with poached eggs, laid over the top of the spinach.

Poke sprouts, when two or three inches above the ground, are nice, tied in bundles as asparagus, and, after standing in boiling water for a few minutes, dressed in the same way as spinach. Serve it without eggs.

Green Peas.

Shell them, and drop into boiling water for half an hour. If not very young, a little soda, the size of a pea, will improve the color, and make them tender. Dress them with butter, salt, and pepper.

Cauliflowers, etc.

Take equal quantities of milk and water, and when it boils, put in the cauliflowers, and boil till tender. Pour drawn butter over them, and send to table hot. Broccoli is cooked in the same way.

Squashes.

Cut them up, and remove the seeds, and cook in hot water until tender. Then mash them, and dress with butter, salt, and pepper.

They are nice, cut in thick slices, and fried as egg-plant.

Winter Squash.

Cut the end off, and take out the seeds, and set it into the stove to bake until tender. Then take it out, put in plenty

of butter, and stir through the squash, and return to the oven for ten minutes. Send to the table in the skin in which it is baked.

Parsnips.

Scrape and split them, and put into a pot of boiling water, until tender. Dress with plenty of butter, salt, and pepper. Or you may parboil them, and dip into beaten egg and grated cracker, and fry in hot lard.

Turnips.

They are dressed like parsnips. But a nicer way is to grate the raw turnips, and stir into a sauce of egg, vinegar, butter, and flour, and when it has boiled till of the consistency of cream, put in the turnips, give it another stir or two, and take up at once. This is called turnip-slaw.

To boil Rice.

Pick and wash a teacupful of rice, and put into a rice-kettle, with a pint of cold water; cover close, and let it steam a few minutes after it is tender, so that every grain will stand alone. It will cook in twenty minutes over a bright fire.

To cook Macaroni.

Put the macaroni into a pot of boiling water, with a little salt in it, and let it cook ten minutes. Then pour on fresh hot water and milk in equal quantities, and boil ten minutes more. Then put it into a deep dish, with alternate layers of butter and grated cheese, until the dish is full, having macaroni on the top, with a little butter on it without cheese.

Bake in an oven or stove for half an hour.

PICKLES AND CATCHUPS.

Mustard Pickles.

Take two large boxes of mustard, and rub into it one-third of a pint of salad-oil and a little vinegar, until a smooth paste is made. Add to this half an ounce of ground cinnamon, and the same quantity of white pepper, cayenne pepper, grated horseradish, and white ginger and celery seed. Put in two teacupfuls of brown sugar, and then put all these ingredients into a stone jar two-thirds full of vinegar. Set the jar into a vessel of cold water over the fire, and boil for two or three hours, stirring occasionally. After it comes from the fire, put in white mustard-seed, and a little turmeric. The color will be finer if the cinnamon is omitted. Fill the jar with white cabbage-heads cut up fine, tender beans, or corn, small onions, and sliced cucumbers.

This pickle will keep for a year or two, and as the vegetables are used, more can be put in. If you wish the cabbage-heads in quarters, you must first scald them in brine until they are half done, and then put them on dishes for a day, and squeeze out the moisture in a napkin before putting in the vinegar.

Carolina Yellow Pickle.

Six ounces of turmeric tied in a bag, six ounces of white pepper, three ounces of white mustard-seed, one ounce and a half of white pepper. Put these ingredients into vinegar, and let it stand two weeks before the cabbage is put in.

Quarter the heads of cabbage, sprinkle with salt, and let them stand twenty-four hours. Then scald in the same salt and water which has formed a pickle around them, and after wiping dry, put into the vinegar.

Virginia Yellow Pickle.

Two and a half gallons of good vinegar, seven pounds of brown sugar, one pound of white mustard-seed, one of ginger, one half pound of white pepper, one quarter of a pound of tur-

meric, one box of mustard, and two ounces of nutmeg, mace, celery-seed, allspice, and grated horseradish. Mix the turmeric with a small portion of vinegar, as you do mustard, and add to the spiced vinegar, or tie it up in a thin bag. Slice and scald two dozen large onions; sprinkle them with salt, let them stand a day, then drain well, say for six hours, and wash them in vinegar, and throw into the jar of spiced vinegar with half a dozen lemons or limes sliced thin. Select firm heads of cabbage, split them in halves, or quarter them, scald them in brine that will bear an egg until they are half done, drain them, and squeeze the moisture out with a napkin, and lay in the sun for one day. Put them in plain vinegar for a fortnight, after which they must be drained and sunned another day, before they go into the spiced vinegar. This vinegar may be prepared at any season, and the cabbage added when you choose. One jar of vinegar will make three of pickled cabbage. The spices must all be pounded (but not finely) before putting into the vinegar. It will be ready for use in a week. Keep the jar covered tightly.

Mango Pickles.

Put them in salt and water three or four days, then cut a slit from one end to the other, and take out all the seeds, and wipe dry with a towel. Then soak the melons over night in lukewarm water. The next day put them in a bright brass kettle, with warm water enough to cover them, and a piece of alum, and simmer gently for three hours. Let them cool, and put them into warm water again to simmer, until they are fresh enough. Then soak a day and night in warm vinegar. Make a stuffing of sliced cucumbers, onions, horseradish grated, celery-seed, mustard-seed (white and black), green pepper, cut fine, and a little oil. Mix all well in a bowl, and put in the melons. Tie them up and put them into a stone jar, and pour boiling vinegar over them. Add two tablespoonfuls of sugar, and pour a little oil over the top, and seal up, and they are good for years.

Bell Pepper Pickles.

Gather, wipe dry with a towel, cut a slit in the pepper, and insert a teaspoonful of salt, and drop into cold vinegar.

Peach Mangoes.

Take fresh, unbruised clingstones, and throw them into salt and water twenty-four hours. Remove the stones with a fruit-knife, and put them into cold vinegar and water in equal parts. Make a stuffing of grated horseradish, white mustard-seed, mace, cloves, allspice, pepper, nutmeg, and a very little minced onion, with brown sugar enough to make the stuffing rich. Fill the cavities, plug the holes, tie a thread around them, and drop the peaches into cold vinegar. Some persons use free-stone peaches, and put a little turmeric in the stuffing.

Small Cucumbers.

Gather them from two to four inches long, and drop into strong vinegar, with mustard-seed, pepper, and celery-seed, in it. Tie them close. Martinas are pickled in the same way.

Cucumbers.

Make a strong salt and water, and let the cucumbers lie in it for two weeks. Then soak all night in fresh water. The next day put them into a bright brass kettle, with a little alum, and water enough to cover them. Put grape-leaves on top, and a plate to keep in the steam. Simmer gently for a half a day. Let them get entirely cold, and then put them into fresh alum water, over the fire, and continue doing this, until they are quite fresh. Then, if they are a fine green, put them into a jar, and boil some vinegar and spices in a porcelain kettle, and pour over them. Have plenty of vinegar to cover the pickles, and cork them up tightly.

Cherry Pickles.

Wash the cherries, leaving the stems on. Put them into a jar, with alternate layers of sugar, cloves, and cinnamon, and pour cold vinegar over them.

Cabbage Pickle.

Cut up the cabbage on a cabbage-cutter, sprinkle with salt, let it stand twelve hours, drain it, and press out any moisture that remains. Put it into a jar, with layers of white mustard-seed between, and fill with cold vinegar.

Nasturtiums.

Drop them into a jar of strong vinegar, as you gather them, and tie up the jar close.

Onions.

Peel small white onions, pour boiling milk and water over them, and when cold, put them into a jar with white mustard-seed and horseradish, and pour boiling vinegar over them.

Ripe Tomatoes.

Take small, round tomatoes, and prick them with a needle, and let them lie a week in salt and water. Then wash them well, and drain them for ten hours. Put into a jar, with white pepper sprinkled over, some mustard-seed, and one or two pods of red pepper sliced. Pour strong, cold vinegar over them, and they will be ready for use in a few days. Keep them covered close.

Green Tomatoes.

Slice thin on a cabbage-cutter, sprinkle with salt, and let them stand six hours. Drain off the water, and press out the remaining moisture. Cut, salt, and drain some onions in the same way, and put into the jar alternate layers of tomatoes, onions, sliced green peppers, spices, and a little brown sugar, in the proportion of a teacupful to every gallon of tomatoes. Pour cold vinegar over them. About one-fourth of the pickle should be onions.

Tomato Mangoes.

Cut a small piece, the size of a saltspoon bowl, from the top, and, with a small teaspoon, remove the seeds. Sprinkle salt in them, and let them lie thus for a day and night. Then soak them in lukewarm water, with alum in it, until green and fresh enough to stuff. Make a stuffing, as for other mangoes, and fill and tie them up, and pour cold vinegar over them. They will be ready for use much sooner, by putting them into vinegar for twenty-four hours before stuffing them. They are very nice. Bell peppers are made in the same way.

Walnut Pickles, Black.

Gather the walnuts, whilst soft enough to run a pin through them; put them into an iron pot, and boil in water until the hull comes off easily. Put into a tub of cold water; hull them, and wash them, and put them into jars. Pour moderately strong salt and water over them, and let them remain in this a week, changing the brine once during this time. At the end of this time, scald them in weak vinegar, and let them stand in this four days; then pour it off, and, to a peck of hulled walnuts, take a quarter of a pound of cloves, a teacup of mustard-seed, two spoonfuls of black pepper, a pint of grated horseradish, two pods of red pepper, some sliced onions, and garlic, and put in with the walnuts, and pour over them cold vinegar.

White Walnuts.

Take them when so soft a pin will run through easily. Boil a pickle of salt and water that will bear an egg, skim it, and when it is cold, pour over the walnuts. Let them stand in this brine fourteen days, and then throw them into cold water for two days. Boil them in weak vinegar, and let them lie in this a week. Simmer enough of strong vinegar to cover them. Mix together grated horseradish, cloves, mustard-seed, and red pepper. Put the walnuts into the jar in alternate layers with the condiments, and pour the scalded vinegar over them.

Plain Biscuit.

One pint of flour, a tablespoonful of lard, and a little salt, with water enough to make a soft dough. Work it long and well with the hands. On this depends the lightness and excellence of the biscuit. Bake in a quick oven.

Crackers.

Mix two teaspoonfuls of cream of tartar, and three-fourths of a teaspoonful of soda, with one quart of flour, and a piece of butter the size of a goose-egg. Make these ingredients into a stiff dough with cold water, and beat and work the dough well. Roll it out, and cut into cakes with a tumbler.

Flour Muffins.

Take one pint of milk, four eggs, a teacup of home-made yeast, a few grated bread-crumbs, and one quart of flour. Beat them into a smooth batter, and let them stand three or four hours to rise. Bake them in rings which must be well buttered, and split and butter before sending to table.

Rice and Flour Muffins.

Half a teacup of flour, a teacup of bursted rice, a pint and a half of milk, and three eggs. The batter must be as thin as for pancakes. Bake with a quick heat.

Egg Muffins.

Four eggs beaten light, a pint and a half of milk, and a pint of flour. Beat well, and bake in small pans previously buttered. Bake with a quick heat. This quantity is sufficient for five or six persons.

Rice-Corn Muffins.

Beat three eggs very light, and mix with half a teacup of corn meal, a teacup of bursted rice, and a pint and a half of milk, with a little salt. Beat well together, and bake in a quick oven.

Very fine Corn Muffins.

Put a tablespoonful of lard into a pint of sifted corn meal, and pour over these a pint and a quarter of boiling water. Stir it until it is lukewarm, and then put in six well-beaten eggs, and a little salt. Bake in small pans well greased.

St. Charles Bread.

One quart of meal, two eggs, one tablespoonful of butter or lard, one teaspoonful of soda dissolved in a pint and a half of buttermilk. If sweet milk is used, put a little of it in a teacup, with some vinegar, and drop the soda into it, and pour into the remainder of the milk while it is effervescing.

Light Corn Bread.

Take two quarts of corn meal, and pour boiling water on one-half of it. Mix up the rest with cold water, and when it is all worked together and lukewarm, put in three tablespoonfuls of yeast, and one of salt. Work it well, and set it to rise in a wooden bowl. When it begins to open on top, grease the oven, and put it to bake. Bake slowly for some hours, until well browned.

Corn Meal or Flour Crisp.

One pint of meal or flour mixed with warm water and a little salt, and a small piece of lard. Make these ingredients into a soft dough, and bake on a journey-cake board before a hot fire, until it is of a fine brown on each side. After it is done, take it up, cut it open, and remove the soft part entirely,

so as to leave the thin crusts, which put down before the fire again, and burn until perfectly crisp, without scorching.

Sally Lunn (very fine).

Three eggs beaten light, one pint of milk warmed, half a teacup of butter melted, half a teacupful of yeast, and two pints of flour, and a teaspoonful and a half of salt. Beat well, and pour into a buttered pan in which it is to be baked, and when light, bake with a quick heat. You can add to this a teacup of sugar, if desired.

A Virginia Sally Lunn.

Three pints of flour, six eggs, four ounces of butter, a pint and a half of yeast, and one pint of milk. Beat all these ingredients together, pour into the buttered mould in which it is to be baked, and let it stand over night, if you wish it for breakfast.

Brown Bread.

Take two quarts of corn meal and scald it, and when cool, add one quart of rye flour, and mix with cold water until stiff enough to make into a loaf. Put in a little salt, and bake two hours in a hot oven. This quantity will be sufficient for two loaves.

Carolina Rolls.

Take half a pint of yeast, one quart of water, milk-warm, and flour enough to make a light sponge, and next morning add half a pint of cold water, and half a pound of butter. Stir it well, and add flour enough to make it tolerably stiff. Let it stand one hour, and bake in a hot oven, after moulding into small cakes.

Velvet Cakes.

One quart of flour, three well-beaten eggs, one quart of milk, and eight tablespoonfuls of yeast. Beat all well to-

gether, and add a little salt. Let it rise in a warm place, and when ready, cream, a tablespoonful of butter and beat it in, and bake in cakes on a griddle. Put in the butter half an hour before baking. Bake when light.

Flannel Cakes.

Warm a tablespoonful of butter in a quart of milk, put in a little salt, and stir in two tablespoonfuls of yeast, and flour enough to make a thin batter. Then add two well-beaten eggs. Let it rise, and after five hours' standing, bake on a griddle in cakes the size of a tea-plate. The griddle should not be greased after the first baking.

Light Bread Batter Cakes.

Soak slices of stale bread in cold sweet milk until soft, and then put it over the fire, and let it come to a boil, and mash it well. When lukewarm, add wheat flour enough to make a stiff batter, a teaspoonful of salt, and a tablespoonful of yeast, and two well-beaten eggs. Let it rise for four or five hours, and bake as flannel cakes.

Buckwheat Cakes.

Take a pint of milk and warm it, and put in a teacupful of buckwheat flour, a little salt, two tablespoonfuls of yeast, and two beaten eggs. Set it to rise, and bake when light. Or you may take a pint of buckwheat flour, a teacup of wheat flour, and half a teacup of meal, and mix with lukewarm water, until it is a thick batter. Add a tablespoonful of yeast, and set it to rise. After an hour, pour in a little milk, until of the consistency of waffle-batter, and let it stand two hours in a warm place. Do not grease the griddle but once. Serve with melted butter in a boat.

Fine Waffles.

One pint of sweet milk, half a teacup of buttermilk or clabber, two eggs, a pint and a half of flour, and a piece of

lard the size of a guinea egg, melted and put in the batter. Beat well for fifteen minutes. Grease the waffle irons, fill them with batter, and bake on a bed of bright coals, turning the irons so that both sides will be browned. Butter as you remove from the irons. If you have no sweet milk, it will do to make them entirely with buttermilk.

Soaked Crackers for Tea.

Boil some milk and pour over some crackers, put in some butter and salt, and cover close until tea is ready. Keep them in a warm place. Serve in a deep-covered dish.

General Washington's Breakfast Cakes.

N. B. — Received from one of his relatives.

Make a thick mush with corn meal and water, add some salt and a little butter, and drop in little cakes half an inch thick on a hot griddle.

Pancakes.

Take a pint of flour, a little salt, four well-beaten eggs, and milk enough to make a very thin batter, and beat well, and bake on a greased griddle, turning the cake so that both sides are browned nicely. Grease the griddle every few times.

Fritters.

To one pint of lukewarm milk, add one pint and a half of flour, a little salt, and two well-beaten eggs. Beat well, and fry in boiling lard, putting in a half a teacup of batter to each fritter. If the lard is not boiling hot, the fritters will not be light.

Corn Gruel Batter Cakes.

To a pint of thin gruel, luke-warm, add two eggs well beaten, some salt, and two tablespoonfuls of cold rice. Bake on a greased griddle.

Corn-Meal Batter Cakes.

Pour boiling milk over sifted corn-meal, and beat until lukewarm. Then add a little salt, two tablespoonfuls of flour, and three eggs well beaten. Bake on a griddle. The milk and meal must be in such proportion as will make a thin batter, say a pint of meal to a quart of boiling milk.

Corn-Meal Wafers.

Take a little salt and equal portions of corn meal and flour, and mix with water or milk into a stiff dough. Put the lump of dough into a pan, with sweet milk enough to cover it, and work the dough in the milk until it becomes as thick as very thick cream. Bake in wafer irons. They bake very quickly.

Plain Wafers.

Take sifted flour and meal in equal quantities, with milk, and beat into a smooth and very thin batter of the consistency of cream. Add a little salt, and bake in wafer irons until of a fine brown. They are a nice tea-wafer.

Another plain wafer is made of very nice biscuit dough, rolled as thin as possible, and baked in wafer irons until of a light straw color.

Milk Toast.

Toast some slices of bread until of a light straw color. Boil a teacup of milk and a spoonful of butter, with a little salt, and when it has boiled a few minutes, pour over the toast. If cream is abundant make it half cream.

Egg Toast.

Soak some slices of stale bread in cream or milk, but not long enough to become soft, then dip them in beaten egg, with a little salt, and fry a light brown with a little butter in a frying pan. Serve very hot for breakfast.

Butter Toast.

Have the slices of bread toasted a light straw color, and pour melted butter over it, and serve on a hot water-dish. If the toast is desired less rich, put a few spoonfuls of water in the butter.

Rusk.

Beat three eggs separately until they are light. Take a quarter of a pound of sugar, the same quantity of lard, half a pint of new milk, and eight tablespoonfuls of yeast. Melt the lard in the milk, stir in the sugar, and when lukewarm, add the yeast, and as much flour as will make a stiff batter; put in the eggs and set to rise. When light, add more flour, and work them well, but don't have them too stiff. Set to rise again, and bake when light in a quick oven.

Puff Paste.

Sift a pound of flour, and take out a quarter of a pound for rolling. Divide a pound of butter or three quarters of a pound of lard into four equal parts. Put one part of the shortening into the flour, and with a little water, make it into a stiff dough. Roll it out, and flake it with part of the shortening. Fold over the sheet of paste, roll it out again, and spread over another portion of butter or lard. Roll and fold thus three times. Handle it as little as possible, and put in a cold place until ready for use. This quantity is sufficient for four pies. This paste must be baked with a quick heat, say for ten or fifteen minutes. Or you may take two pounds and a half of flour, two pounds of butter, one pint of water, with two eggs broken in the water.

Mince Pies.

Boil four pounds of lean beef and chop it fine. Pick and chop three pounds of suet, wash two pounds of currants, and one of raisins, grate the peel of two lemons and add the juice, an ounce of sliced citron, and twelve large apples chopped fine. Mix these ingredients with three pounds of sugar, half

a pint of wine, and the same of brandy, and a little sweet cider, and nutmeg and mace to your taste. Bake this mince-meat in puff paste, with a lid of paste on top.

Mince Pies without Meat.

Take four pounds of suet, eight pounds of apples, four nutmegs, eight pounds of raisins, four pounds of sugar, half a pound of sliced citron, two quarts of wine, two quarts of brandy, half an ounce of cloves, the same of mace, an ounce of cinnamon, a tablespoonful of salt, and four large oranges. If it gets too dry, add more brandy. It will keep from November till May.

Rhubarb Pie.

Peel the young stalks, cut them in small pieces, and stew till very soft, with a very little water. Mash it into a marmalade, sweeten with sugar, and set away to cool. Bake a lower crust and fill with the stewed rhubarb. They are not nice after the first day.

Apple and Peach Pie.

If made of early green apples, they must be stewed with a little water, sweetened with sugar, and nutmeg grated over the top. Bake without a lid of paste.

Winter apples are pared, cored, sliced thin, and put into a dish lined with paste, with the juice and grated rind of a lemon, and a little sugar, and very little water. Bake with a cover of paste. Peaches are pared and sliced, sugared, and put into a pie-plate lined with crust, with a tablespoonful of water. Cover with paste.

Apple Pies without Apples (*very good*).

One cup of sugar, two cups of water, one cup of bread-crumbs, one egg beaten light, and one teaspoonful of tartaric acid. Soak the bread-crumbs in the warm water and rub them smooth, and put in the other ingredients, and season with

lemon or nutmeg to your taste, and bake with a crust above, as an apple-pie.

Sweet Potato Pie.

Boil the potatoes, skin and slice them, and put into a deep dish with a few sliced apples. Fill the dish with apples and potatoes, and pour over some wine, sugar, butter, nutmeg, and a little water. Bake with a crust.

Icing for Pies.

Just before they are quite done, wash over the top of the pie with the beaten white of an egg on a feather, and sift white sugar finely powdered over the egg. Or use only plain water, and sift over white sugar. Or you may beat up the yolk of an egg, and put a piece of butter the size of a walnut (melted) into it, and wash over the tops of the pies with it, sifting white sugar powdered over it.

Apple Meringues.

Fill a small, deep dish half full of stewed apples, or any preserved acid fruit (peaches are very nice), and pour over an icing of the beaten whites of six eggs, and six tablespoonfuls of white sugar. Bake slowly in an oven from one to two hours. It can be eaten cold or hot. If the apple is stewed, only let it remain in the oven long enough to cook and brown the icing nicely.

Stewed and Baked Apples.

Pare and core some firm acid apples. Stick cloves in them; fill the vacancy left by the core with sugar, and some thin strips of lemon-peel, if you have them, and put into a baking-pan, with just water enough to keep them from burning. Bake them until they are tender, but not until they break. When they are cold, eat them with whipped cream heaped over them for dinner, or plain cream for tea.

To stew apples, pare and core them, and leave them whole. Make a syrup of loaf-sugar and water, boil and skim it; and when it has boiled twenty minutes, drop in the apples and some slices of lemon, carefully removing the lemon-seed, or some strips of lemon-peel cut thin. If the apples are not very firm, you can take them up on dishes to cool, after they have been in the syrup a few minutes, and then return them to the syrup, and cook until tender. They are very nice, and may be prepared the day before they are to be served.

An Apple Charlotte.

Take slices of light bread, and dip them in boiling milk, and lay them in the bottom of your baking-dish. Pare and chop your apples into fine pieces. Then put in alternate layers of apples and batter, sugar and spices, until the dish is full. Put bread-crumbs, soaked in boiling milk, over the top, and bake from three to four hours, until it is a perfect jelly.

It is usually served hot for dinner, but may be eaten cold.

Apple Float.

Take a quart of stewed apples, mash them fine, and press them through a sieve, and season with loaf-sugar and flour, with lemon. Stir into the apples the well-beaten whites of four eggs, and pile up the apple thus prepared on a glass bowl half filled with rich cream and milk. Serve in saucers.

Floating Island.

The well-beaten whites of five eggs, richly flavored with currant or any acid jelly, and beaten well. Pour rich milk, or milk and cream, into a glass bowl until it is half full, and put the float on the top. Allow six eggs to six persons. Serve in saucers.

Trifle.

Put some slices of sponge-cake in the bottom of a deep glass dish, spread over them some acid jelly and blanched almonds,

cut in halves, squeeze the juice of a lemon over all, and pile whipped cream up handsomely on the top.

Charlotte Russe.

One pint of milk, twelve eggs, half a pound of sugar, a pint of rich cream, and one pint of jelly. Make a custard of the milk, eggs, sugar, and flour, with lemon or vanilla. Dissolve the jelly and add it to the custard, and stir the whole until it is cold, and about as thick as the thickest molasses. Then beat in the cream, which has been previously whipped, and pour into moulds lined with sponge-cake. If the weather is warm, set it on ice, and let it remain nearly an hour, and turn out on a china dish. Ice the whole with icing, prepared as for cake, and when it is dry, put some icing in a paper horn and run over it in fanciful forms. Set it in a refrigerator until wanted. Omit the icing if you choose. Instead of a mould, you may take a large, round sponge-cake, turn it bottom upwards, and cut off a slice an inch thick. Then remove the whole of the inside, leaving the shell of the cake an inch thick. Pour the mixture in this, put on the bottom slice, and set on ice.

Flummery.

Half an hour before dinner, lay some slices of sponge-cake or macaroons in the bottom of a glass bowl, and pour over them some white wine until they are quite moist; make a rich custard, and when cool, pour over the cake. Whisk the whites to a stiff froth, and pile up on the custard. Serve in saucers.

Blanc Mange.

Blanch and pound one pound of almonds, and put them, with an ounce of isinglass and a little sugar, into a quart of milk. When it boils, add a quart of cream, and boil all together, and strain through a muslin cloth. When strained, season with orange-flower or rose-water; let it stand a little, and pour into the mould. The mould must have been previously scalded, and set in cold water until ready for the blanc mange. The

shred isinglass is best, because it does not require dissolving beforehand. The almonds are weighed in the shell.

Arrowroot Blanc Mange.

Take one quart of milk, four tablespoonfuls of arrowroot, two of peach-water, for flavoring, and a quarter of a pound of sugar. Mix the arrowroot with a portion of the milk, and boil the remainder with the sugar. Then pour in the arrowroot mixed with the milk, and stir constantly until thick enough to pour into moulds, which should be wet with cream. Allow the arrowroot mixed with the milk to stand some time before stirring in the boiling milk, so that the specks will have time to rise and be removed. Serve out in saucers, and pour thick cream over. It can also be made with ground rice in the same proportions.

Omelette Souffle.

Take eight eggs, and beat the yolks and whites separately light; stir three-quarters of a pound of powdered sugar into the yolks and beat well, and stir in the whites and mix well. Flavor with lemon, and pour into a warm buttered dish, and set in a warm Dutch oven, with a hot lid, for five minutes. Serve to table immediately, or it will be spoiled. Begin to make it as the company commence their dinner, and serve quickly in small saucers.

Arrowroot Custard, baked in Cups.

To two quarts of milk take half a pound of sugar, six eggs, and one tablespoonful of arrowroot. Fill the cups, pour water into an oven or stove-pan, and set them in, and bake until thick and slightly browned.

Cold Custard.

Sweeten half a gallon of lukewarm milk; put into it a tablespoonful of rennet wine, and let it stand half an hour in a refrigerator, or dairy, until very cold. Serve at dinner in

saucers, and pour cream over it. Make it in a glass dish, and grate nutmeg over it.

Boiled Custard (very fine):

Take twelve eggs, one quart of milk, and twelve tablespoonfuls of white sugar powdered. Beat half of the sugar with the yolks, and half with the whites. Boil cinnamon or lemon-paring in the milk, and make a custard with it, the yolks, and sugar. Fill saucers two-thirds full with the custard, putting a little preserved apple, or pine-apple marmalade, into the bottom of each saucer. Then wet a tablespoon in cold water, and lay the whites in spoonfuls on the custard, three spoonfuls on each saucer, and bake with a *hot* lid until the top is slightly brown. The oven in which you set the saucers must be cold.

Wine Custard.

Beat eight eggs very light, leaving out the whites of three. Take half a pound of sugar, and a pint of wine, and beat with the eggs for a few minutes. Pour the mixture into a hot kettle, and stir constantly until it boils. Then pour the mixture out, and beat until cold. Flavor with lemon, and grate nutmeg over. Serve in glasses. The wine must be a light color, and the kettle not very hot. This quantity is sufficient for six persons.

Plain Boiled Custard.

Make a custard of six or eight yolks of eggs, to a quart of milk; sweeten with sugar to the taste, and flavor with vanilla or lemon. Boil the milk and flavoring together, take off the fire, and stir in the yolks and sugar; then stir constantly, and let it simmer, but not boil, until it thickens, when remove from the fire. Serve with the whites of eggs beaten, and laid on top of the bowl or cups, and nutmeg grated on them.

Or you may mix the yolks of eggs, sugar, and flavoring together, and pour them into a pitcher, and set it into a kettle or pot of boiling water, and stir till it is cooked. It will not be so apt to curdle, made in this way.

If you like raisins, stone and cut a teacupful, and boil in the milk instead of the flavoring.

Strawberry Whips.

Put three wineglassfuls of the juice to ten ounces of white sugar; add the juice of a lemon, and a pint and a half of cream. Froth the cream in a syllabub-churn, and remove the froth as it rises, and put into glasses.

Whips.

One pint of thick cream, the juice and rind of one lemon, a quarter of a pound of loaf-sugar, frothed with a syllabub-churn. Beat the whites of six eggs very light, and mix with the frothed syllabub. Put apple or lemon jelly in the bottom of your glasses, and put the frothed whips over it.

Syllabub.

One quart of cream, one gill of wine, the juice of three lemons, the beaten whites of six eggs, and sugar to your taste. Froth these ingredients in a syllabub-churn, and put into glasses.

Ambrosia.

Grate the white part of the cocoanut, sweeten with a little sugar, and place in a glass bowl, in alternate layers with pulped oranges, having a layer of cocoanut on top. Serve in ice-cream plates or saucers.

Plum Pudding.

Pour to a quart of boiling milk, a sufficient quantity of grated bread-crumbs to make a tolerably thick batter. Let it stand until lukewarm, when it must be beaten well, and half a pound of butter, and the same quantity of sugar stirred into it. Add eight eggs well beaten, half a pound of raisins,

stoned, cut, and floured, half a pound of currants, picked and dried, and dredged with flour, a quarter of a pound of citron, sliced and floured, and some brandy, and nutmeg grated. Beat all well together, and pour into a buttered mould or dish, and bake slowly for two hours.

Make a sauce of three beaten eggs, a little sugar, and a gill of milk seasoned with lemon. Stir over the fire until it becomes as thick as thin cream, but do not let it boil, and add two wineglasses of brandy. Serve in a sauce-boat.

This pudding may be boiled. If you boil in a cloth, scald and flour the pudding-cloth and form the shape by laying it into a round-bottomed bowl whilst the mixture is being put in; leave room for it to swell, and tie up very tightly. Drop into boiling water, of which there must be enough to cover the pudding well, and replenish from the teakettle as it evaporates. Turn the pudding frequently. When the pudding is done, it should be dipped into a pan of cold water, to prevent it adhering to the cloth.

Augusta Pudding.

Nine tablespoonfuls of flour, ten eggs, and one quart of milk. Boil the milk, and pour over the flour, and let it stand till it is cool, and then put in the eggs, which have been beaten separately and very light. Bake it in a tin mould or dish, and in a quick oven. Serve with cream sauce.

Sponge-Cake Pudding.

Nine tablespoonfuls of flour, twelve of sugar, and twelve eggs. Serve with cream, or wine sauce.

A Baked Rice Pudding.

To three pints of milk, two-thirds of a teacup of rice (before it is cooked), a piece of butter the size of a small walnut, three tablespoonfuls of sugar, and a little lemon or orange-peel. Bake in a slow oven till it is done.

Balloon Puddings.

Mix a pint of rich milk, a pound and a quarter of flour, and the yolks of nine eggs, and beat into a smooth batter. Then add the whites, which must be beaten separately, and three quarters of a pound of melted butter. Grease cups or small bowls, and pour in the batter, and bake them half an hour, with some water poured into the oven around the bowls. Serve with a sauce of butter and sugar beaten together, and floured with nutmeg, and wine and currant jelly instead of the wine.

A Baked Apple or Quince Pudding.

Pare and core the fruit, and put into an oven or pan, with a little water over it, until it is slightly cooked. Then make a custard of five eggs to a quart of milk and sugar, and nutmeg to your taste. Put the fruit into a deep dish, and pour the custard over, and bake half an hour.

A Simple Bread Pudding.

Fill a deep dish with slices of sponge cake, or buttered light bread, and sprinkle raisins, grated nutmeg, and sugar on each slice. Make a custard of six eggs, a teacup of sugar, and two quarts of milk, and pour over until the dish is full. Bake a short time, — for a quarter of an hour, if it is a quick oven. Dry acid preserves may be substituted for the raisins.

Dried Fruit Pudding.

Boil the fruit until nearly done, and chop it fine. Save a teacupful of the juice for sauce. Make a batter of light bread soaked soft in water or milk, put the fruit into it and stir well, and pour into a bag and boil until done.

Make a sauce of melted butter, sugar, and a little flour, with enough of the apple-juice to flavor it richly, and nutmeg and spice to your taste.

Cream Pudding.

Beat six eggs well, and stir into them a pint of flour, a pint of milk, a little salt, the grated rind of a lemon, and three spoonfuls of sugar. Just before baking, stir in a pint of cream, and bake in a buttered dish.

Corn-Meal Pudding without Eggs.

Take seven heaping tablespoonfuls of meal, half a teaspoonful of salt, two tablespoonfuls of butter (or one of butter and one of lard), one teacupful of molasses, two tablespoonfuls of ginger or cinnamon, and pour into this mixture a quart of boiling milk. Mix it well, and pour into a buttered dish. Just as you set it into the oven, stir in a teacupful of cold water, which will have the same effect as eggs. Bake for three quarters of an hour.

Eve's Pudding.

Half a pound of butter and a little salt, mixed with the same quantity of pared and chopped apples. Beat half a pound of sugar with the yolks of six eggs, and stir in half a pound of flour, half a pound of stoned raisins dredged with flour, a little nutmeg, a glass of brandy, and put in the whites cut to a stiff froth, just before pouring into a buttered dish. It will require two hours to bake.

Serve with the same sauce as plum-pudding.

Tapioca Pudding.

Pour a quart of warm milk over eight tablespoonfuls of tapioca that has been previously washed through several waters. When it is soft, add three tablespoonfuls of melted butter, five well-beaten eggs, sugar, wine, and spice to your taste. Bake in a buttered dish.

Stale Bread Pudding.

Tie a loaf of stale bread in a cloth, and boil it an hour, and serve with any kind of liquid pudding-sauce.

This is very simple, and suited to delicate persons.

Sunderland Pudding (very fine).

Beat the yolks of six eggs well, and mix with four tablespoonfuls of flour, and a pint of cream or milk. Add a little salt and nutmeg, and stir in the whites after the batter is well beaten, and pour into cups to bake. They will bake in half an hour.

Serve with any liquid sauce.

Montgomery Pudding.

Take thin slices of sponge cake, and put into a deep dish until it is half full. Grate over the cake the rind of a lemon, squeeze the juice into the dish, and put in wine or brandy enough to moisten the cake well. Then make a custard, with milk, eggs, and sugar, and fill the dish, and set into a moderate oven and bake a light brown. When it is done and cold, make an icing of whites of eggs and sugar, as for cake, and spread over the top of the pudding thickly, and brown it in the oven. Serve cold.

Quaking Pudding.

One pound of suet, one pound of raisins, a pint of milk, six eggs, and as much flour as will make a thick batter. Boil it for three hours.

Sauce for Puddings.

Two teacupfuls of sugar, one tablespoonful of butter, and one wineglassful of wine, melted together, and a tablespoonful of flour mixed in a cup of cold water and poured in. Season with nutmeg.

Cream Sauce.

Boil half a pint of cream, thicken it with a teaspoonful of flour, and put in a large lump of butter. Sweeten to your taste, and when cold add wine or brandy.

Brandy Sauce.

Boil some lemon rinds and a gill of milk together until the milk is flavored, then stir in three beaten eggs, and sweeten with sugar to your taste. Stir constantly until it is as thick as thin cream, but do not let it boil, and then stir in two wineglassfuls of brandy.

Lemon Pudding.

Take of butter and sugar each half a pound, and beat them to a cream; add five well-beaten eggs, half a wineglassful of brandy, half a wineglassful of Madeira wine, a teaspoonful of orange-flower water, and the juice and grated rind of a lemon. Pour in paste and bake in a moderate oven.

Orange pudding made in the same way, using a pulped orange and the grated skin, instead of a lemon.

Irish Potato Pudding.

One pound of mashed potatoes, three quarters of a pound of butter, three quarters of a pound of sugar, seven eggs beaten light, a gill of brandy and one of rose-water. Beat the butter and sugar together, and add the other ingredients, and whites last of all. Bake in paste.

Apple Pudding (very fine).

Half a pound of butter, and the same quantity of sugar, beaten together to a cream. Then put in five eggs beaten light, and two large tablespoonfuls of stewed or grated apples, with half a wineglassful of wine, and the same of brandy, a teaspoonful of spice and the same quantity of rose-water,

and lastly the juice and rind of an orange. Bake half an hour in paste.

Marlborough Pudding.

Beat together six ounces of sugar and the same quantity of butter, to a cream; then add six large apples grated or stewed, six tablespoonfuls of rose-water, a little mace, and two lemons, grating the rind and squeezing in the juice. Bake in a rich paste.

Dauphines.

Line a pudding-dish with puff-paste, and put into it a thin layer of sweetmeats or stewed apples. Boil a custard, of a pint of milk, three eggs, two tablespoonfuls of sugar, and one of flour, till it thickens; flavor with vanilla, and pour over the fruit. Bake in a moderate oven, and when it is cold, make an icing of whites of eggs and sugar, and pour over the top, and set into oven of a moderate heat to dry.

Cocoanut Pudding.

Stir a pound of loaf-sugar and a quarter of a pound of butter to a cream. Take the yolks of twelve eggs and the whites of six, and when beaten separately and light, add them to the butter and sugar, and then put in one pound of grated cocoanut. Lastly put in four tablespoonfuls of rose-water, four of cream, and the juice of two lemons. Bake in puff-paste, and sift loaf-sugar over after it comes from the oven.

Imitation Cocoanut Pudding.

Take twelve eggs beaten separately and light, a quarter of a pound of butter, half a pound of sugar, and corn-meal enough to make the batter of the consistency of pudding-batter. Bake as cocoanut pudding.

Corn-Meal Pudding in Paste.

Beat the yolks of six eggs well; add to them three quarters of a pound of butter which has been creamed, the rind of one lemon and juice of two, sugar and nutmeg to your taste, and two pounds of mush moderately warm. Bake in paste as lemon pudding.

It is very nice with preserves on the paste.

Orange Pudding.

Take the skins of three oranges and boil them, changing the water twice. Pound them in a mortar until very fine. Beat three quarters of a pound of butter to a cream, with the same quantity of white sugar, eight yolks of eggs and one whole egg beaten light, the juice and pounded rinds of the oranges, brandy and wine to your taste, and two tablespoonfuls of grated bread. Beat all these well together, and bake in puff-paste.

Another Cocoanut Pudding.

Cream a quarter of a pound of butter, and stir into it the same quantity of sugar. Add the whites of twelve eggs beaten light, and a pound of grated cocoanut, with rose-water and brandy to your taste, and a little grated bread.

Lemon Tarts.

Beat three quarters of a pound of butter and the same of sugar together until light, then stir in the beaten yolks of twelve eggs, the juice of one lemon and the grated rinds of three, and bake in puff-paste.

Cottage Potato Pudding.

Boil and mash four pounds of potatoes, beat them smooth with a gill of milk, a quarter of a pound of butter, the same of sugar, and five eggs. Bake in puff-paste.

Sweet Potato Pudding.

Take two pounds of boiled potatoes and rub through a colander. Beat six eggs and mix them with the potatoes, and add half a pound of butter, the same of sugar, one pint of cream, the juice and rind of a lemon, brandy and nutmeg to your taste, and bake in paste.

Transparent Pudding.

Beat eight eggs very light, stir into them half a pound of fine sugar, half a pound of butter, and some flavoring, and put in a kettle over the fire and stir till it thickens; then cool and pour into paste, and bake with a slow heat for half an hour.

Citron Pudding.

For every egg take a tablespoonful of sugar, and for one dozen of eggs a lump of butter the size of a goose-egg. Cream the butter and beat all together until very light. Slice the citron, and add to the mixture in the proportion of half a pound to a dozen of eggs; or a quarter of a pound of citron, if you omit the whites of eggs, as you may do. Bake in paste.

Another Citron Pudding.

One pound of butter, one pound of sugar, one pound of citron, and twelve eggs. Beat well together, and bake in paste.

Molasses Custard.

To five eggs beaten light, take two tumblers of molasses, two tablespoonfuls of butter, and one grated nutmeg. Beat all well together. This quantity will make two custards. Bake in rich paste.

Hungary Pudding.

Mix together a pint of flour, a teacupful of milk, the same quantity of sugar, two eggs, two teaspoonfuls of cream of tartar, and one teaspoonful of soda, and the same of butter. Bake in paste.

Moultrie Pudding.

Take the yolks of ten eggs and the whites of two, and beat well with a pound of sugar and half a pound of butter. Bake in paste on which is laid any kind of preserves you like. This is a rich and favorite dessert.

Ground Rice Pudding.

Mix six ounces of rice-flour with a pint of milk until it is a smooth batter. Put a pint of milk over the fire, and when it has boiled, stir into it the rice batter, and six ounces of butter. Boil it a few minutes until well mixed, and stir it constantly. Remove it from the fire and put in six ounces of sugar, and set it away to cool. When it is lukewarm, add six eggs beaten light, a little wine, some rose-water, the juice and grated rind of a lemon, or some essence of lemon, and let it stand until cool before you put it into the paste to bake. Or you may bake it in a buttered dish without paste, and grate loaf-sugar on the top when cooked.

Another Rice Pudding.

Boil half a pound of rice with a little salt, till quite tender, drain it dry, and stir into it two ounces of butter. Beat four eggs very light, and stir into them a fourth of a pint of cream, a quarter of a pound of beef suet rubbed fine (or some melted butter), three quarters of a pound of currants, two tablespoonfuls of brandy, some nutmeg and some lemon-rind grated. Mix these ingredients with the rice, fill a buttered dish with the mixture, and bake in a moderately warm oven.

Corn-Starch Pudding.

Stir three or four tablespoonfuls of starch into a pint of boiling milk, and when quite thick take it from the fire and set it aside to cool. Then mix with it half a pound of sugar, a quarter of a pound of butter, and eight eggs beaten separately and light, and beat all well together. Season with essence of lemon.

Bread Pudding.

Break the bread and pour over it a quart of boiling milk, and let it stand till well soaked. Beat five eggs very light, and add to it, stir in a lump of butter the size of an egg, a glass of wine, some essence of lemon, and sugar to your taste. Bake it an hour.

Yeast without Hops.

Boil a pound of flour, a quarter of a pound of brown sugar, and a little salt, in two gallons of water, for one hour. When milk-warm, bottle and cork close, and it will be ready for use in twenty-four hours.

French Rolls or Twist.

One quart of lukewarm milk, a teaspoonful of salt, a teacupful of yeast, and flour enough to make a stiff batter. When very light add a beaten egg and two tablespoonfuls of butter, and knead in flour until stiff enough to roll. Let it rise again, and when very light roll out and cut in strips and braid it. Bake thirty minutes on buttered tins.

Charlotte Russe.

Take one pound of sugar, eight eggs beaten separately, a pint of fresh milk, the rind and juice of a lemon, and a small quantity of gelatine. Dissolve all together except the whites of the eggs, stir and bring to a boiling heat, strain through a

seive, and add half a pint of wine. Whip some rich cream, and stir it into the mixture alternately with the whites of the eggs. Put some slices of cake around the sides of a glass dish, pour in the mixture, and let it stand several hours in a refrigerator or very cool place.

A Boiled Peach Pudding.

Make a batter of five eggs and three pints of milk, and beat well. Stir in some stewed dried peaches just before putting on to boil. Put into boiling water and cook for three hours, turning frequently to keep the peaches from settling on one side. Serve with cream sauce.

Cheese Pudding.

Mix together half a pound of grated cheese, four eggs well beaten, and half a pint of milk. Mix well, season with a little salt, and bake in a buttered dish, putting some slices of toasted bread in the bottom of the dish, or omitting them as you like.

CAKES.

Fruit Cake.

Cream one pound of butter, and stir into it ten well-beaten eggs, a pound of sugar, and a pound of flour. Stone and cut fine three pounds of raisins, stem and dry two pounds of currants, and slice one pound of citron fine, and add to the batter. Grate one nutmeg and put in, and if the cake is to be used shortly after baking, add a pound of almonds blanched and cut fine. If kept any time the almonds impart a rancid taste to the cake. A small portion of the flour must be reserved to dredge the fruit with, to prevent it from sinking in the batter. Bake slowly for six or seven hours.

Another Fruit Cake.

Beat together a pound of butter and half a pound of sugar, and when well mixed add a pound of flour and eight eggs beaten separately and light. Then put in the fourth of an ounce of mace, half a nutmeg, a gill of brandy, a pound of currants dried and rubbed in flour, and half a pound of raisins stoned, cut in halves, and dredged with flour. Before you put in the fruit, take out a small portion of the batter. Butter the mould, then put in a small portion of the batter *without* the fruit, next a little batter *with fruit in it*, strew in some citron cut thin and floured, and repeat these alternate layers of batter *without fruit*, *with fruit*, and *citron*, until all is in, and lastly put on top the remaining portion of batter without fruit, until it is half an inch thick. It should also be half an inch thick without fruit at the bottom to prevent the fruit from touching the pan and burning. Set the mould in a well-heated oven, and when it has risen and the top of the cake is a light brown, cover over with a sheet of paper. It will take from five to six hours to bake.

Instead of putting the raisins and currants in the batter, they may be dredged with flour and put in with the citron in alternate layers with the batter, taking care not to have any fruit within less than half an inch of the bottom, and so put in as not to touch the sides of the pan.

Black Cake.

One pound of flour, one pound of sugar, one pound of butter, two pounds of currants, two pounds of raisins, twelve eggs beaten light, and spice to your taste.

Clove Cake.

Three pounds of flour, one pound of butter, one of sugar, three eggs, two tablespoonfuls of cloves, and some molasses mixed in.

Bread Cake.

Three pounds of light dough, one pound of butter, a pound and a half of sugar, six eggs, a wineglassful of brandy, and one nutmeg. Work well together, and bake three hours in a loaf.

Cream Cake.

Four teacups of flour, three of sugar, one of butter, one of cream, five eggs, and three fourths of a teaspoonful of soda. Rub the butter and sugar together, mix in the other ingredients, and bake as pound cake.

Cheese Cake.

One quart of curd squeezed dry, half a pound of butter, half a pound of sugar, the whites of three eggs, a teacup of currants, and spice to your taste. When light, put into your paste in small pans.

Composition Cake.

A pound of flour, half a pound of butter, three fourths of a pound of sugar, six eggs, three fourths of a teaspoonful of soda, half a pint of rich milk, one wineglassful of rose-water, nutmeg and essence of lemon to your taste. Beat until light and bake as pound cake.

Cup Cake.

Three cups of sugar, two of butter, five of flour, three eggs, and a little brandy. Beat well and bake in pans.

Another Cup Cake.

One pound of butter, one of sugar, three pounds of flour, four eggs, the juice and rind of a lemon, and spice to your taste.

Cup Cake without Eggs.

One cup of butter, two of sugar, one of sour cream, or milk, one small teaspoonful of soda dissolved in cold water, two teaspoonfuls of cream of tartar, one wineglassful of brandy or wine, and half a nutmeg.

A White Cup Cake.

One large teacup of cream or sour milk, one cup of butter, two of white sugar, and four of sifted flour. Beat the butter and sugar together, and by degrees add the cream and half the flour. Stir into the mixture five well-beaten eggs, with the remainder of the flour. Put in some essence of lemon, and lastly stir in a small teaspoonful of soda dissolved in a little sour milk. Beat the batter well and put it into small pans, and set in a moderately warm oven, and bake about twenty minutes.

Wafers.

One pound of flour, a quarter of a pound of butter, two eggs well beaten, a wineglassful of wine, and half a nutmeg. Bake in wafer-irons a light brown, and roll up as a scroll whilst hot.

Loaf Cake.

Two pounds and a half of flour, one pound of sugar, three quarters of a pound of butter and lard mixed, half a pint of yeast, four eggs, and a pint of milk. Mix the sugar in the flour, and add raisins and spices after the first rising.

Pint Cake.

One pint of dough, with one teacupful of sugar and one of butter, a teaspoonful of soda, and three eggs, with raisins and spices worked into it.

Tea Cake.

Three eggs, a cup of butter, one of milk, three of sugar, and a small teaspoonful of soda. It should not be quite as stiff as pound cake.

New Orleans Tea Cake.

Three pounds of flour, a pound and a half of sugar, three quarters of a pound of butter, two tablespoonfuls of caraway seed, one small teaspoonful of soda, and half a pint of milk. Roll out, and bake in small cakes.

Shrewsbury Cake.

One teacupful of butter, one and a half cups of sugar, two cups of flour, three eggs, and half a wineglassful of brandy.

Wonders.

Two pounds of flour, three fourths of a pound of sugar, half a pound of butter, nine eggs, and a little rose-water and mace.

Bunns.

Take one pound and a quarter of flour, half a pound of butter, a pint of milk, brandy, rose-water, and spice to your taste, and a wineglassful of yeast, and mix well together and set them to rise. When light, add an eighth of a pound of sugar, a quarter of a pound of flour, and let them rise again before you bake them.

Spanish Bunns.

Stir three quarters of a pound of butter into seven wineglassfuls of *warm* milk (not *hot*), add a pound and a half of flour, nine eggs, three wineglassfuls of yeast, and one nutmeg. Let it stand two hours, and then add a pound and a half of sugar.

Sugar Biscuit.

One pound of flour, a quarter of a pound of butter, the same of sugar, half a pint of rich milk, a teacupful of yeast, and half a teaspoonful of soda.

Doughnuts.

Mix together six pounds of flour, and a pound and three quarters of sugar. Stir a pound of butter into enough of warm milk to make up the flour into a stiff batter. Add seven well-beaten eggs to the batter, and a teacupful and a half of yeast, and set it to rise. When it is light, knead in flour enough to make a soft dough, some powdered cinnamon and mace, and set to rise again. When it is very light, roll it out thin, cut it in shapes, and fry in hot lard. Sprinkle cinnamon and loaf-sugar over them whilst hot.

Florida Cake.

Mix together two pounds of flour, two pounds of sugar, a pound and three quarters of butter, and seventeen well-beaten eggs. Flavor with nutmeg and cloves, and a glassful of brandy, and stir in a pound of currants picked and washed and dredged with flour, and a pound of raisins, stoned, cut in halves, and floured.

Frontier Cake.

A pound and a half of sugar, half a pound of butter, two pounds of flour, and eight eggs beaten separately and light. Mix two teaspoonfuls of cream of tartar with the flour, and when all the ingredients are well beaten together, put in a teaspoonful of soda dissolved in a little hot water, and pour into your moulds to bake.

Wafers.

Mix together half a pound of sugar, a quarter of a pound of butter, and six well-beaten eggs, with flour enough to make

Macaroons.

Half a pound of almonds blanched and powdered, the white of one egg, a spoonful of orange-flower water, and three-quarters of a pound of sugar. Pound these together till the sugar is dissolved, and then add the beaten white of another egg, and a very little flour sprinkled in. Drop on buttered paper, and bake on tins in a quick oven, for fifteen minutes, till of a pale-brown color.

Macaroons of Flour.

Work a pint of sifted loaf-sugar into one beaten egg until you have a smooth paste, and then add a little sifted flour sufficient to mould it into small balls the size of a nutmeg. Flavor them with lemon. Lay on buttered paper an inch apart, and then smooth over the top by dipping your fingers in cold water and running over them. Bake slowly in a cool oven for three-quarters of an hour.

Cocoanut Macaroons.

Take equal parts of grated cocoanut and powdered white sugar, and mix the beaten whites of two eggs until they form a thick paste. Bake on buttered paper until of a pale-brown color.

Norfolk Tea Cake.

One pound of flour, the same quantity of sugar, half a pound of butter, and six eggs, with flavoring of lemon or vanilla.

Palmetto Cake.

One pound of flour, the same of butter, a pound and a quarter of sugar, twelve eggs, two grated cocoanuts, and two pounds of citron sliced and floured as for fruit cake. Beat well and bake as pound cake, but it will require a longer time in the oven on account of the fruit.

Clay Cake.

One pound of flour, one pound of sugar, half a pound of butter, four eggs, and half a pint of cream. Dissolve a teaspoonful of soda in a portion of the cream, and pour into the batter as you put the cake in the mould. Mix two teaspoonfuls of cream of tartar with the flour before sifting it. Bake as pound cake. Use care in removing the cake from the mould, or it will break.

Pound Cake.

Cream a pound of butter and beat it with a pound of powdered loaf-sugar. Beat eight eggs separately and light, and add the yolks to the sugar and butter. Stir in the flour and beaten whites alternately. Beat well and bake in a buttered mould.

Plain White Cake.

Cream a pound and a quarter of butter, and beat it into a pound and a half of sugar and a pound and a half of flour alternately with the beaten whites of thirty eggs. Flavor with lemon or rose-water.

Pearl Cake.

Beat together a teacup of creamed butter and two cupfuls of loaf-sugar. Add to them a teaspoonful of soda and two teaspoonfuls of cream of tartar, mixed in a cupful of corn starch. Then put in a teacupful of rich cream, and lastly three teacupfuls of flour alternately with the beaten whites of six eggs. Flavor with lemon or vanilla.

Richmond Cake.

One tablespoonful of butter and one teacupful and a half of white sugar, beaten together to a cream, two eggs well beaten, one cupful of milk, with a teaspoonful of soda, dis-

solved in hot water and added to it, and a pint of flour with two teaspoonfuls of cream of tartar mixed in it. Beat all well together, and flavor to your taste.

Cottage Cake.

Beat together three eggs and a teacupful of sugar, a cupful and a half of flour, three tablespoonfuls of cream, half a teaspoonful of soda, and one teaspoonful of cream of tartar mixed in the flour. Bake in small pans. This quantity is sufficient for a dozen small panfuls.

Almond Cake, No. 1.

Ten eggs, one pound of loaf-sugar, half a pound of almonds, half a pound (or a little more) of flour, and one nutmeg. Beat the yolks and sugar together until very light, blanch the almonds and pound them in a mortar with rose-water or the juice of a lemon, and add them alternately with the flour and beaten whites of the eggs. If you bake in one large cake, it will require an hour and a half in a slow oven. In small pans, less time will be required. It will require close attention whilst baking. Blanch the almonds by pouring boiling water over them.

Almond Cake, No. 2.

One pound of butter, one pound of sugar, one pound of flour, twelve eggs beaten light. Two pounds of almonds blanched and pounded in a mortar with rose-water. Mix as pound cake. The almonds are blanched by pouring boiling water over them, to remove the skins, and dropping them in cold water to keep them white.

Almond Bride's Cake.

Take two pounds of flour sifted, two pounds of butter, one pound of loaf-sugar, sixteen eggs, and two pounds of currants washed and picked. Blanch half a pound of almonds,

and cut them lengthwise in thin strips; half a pound of citron cut thin, half a pound of candied orange-peel sliced, and half a pound of candied lemon sliced. Cream the butter, add the sugar, and beat well; stir in the eggs cut to a stiff froth, and add the flour, and lastly the currants, and almonds, and citron, and candied orange, and lemon. It will require three hours' baking.

Sponge Cake.

One pound of sugar rolled and sifted, twelve eggs beaten separately and light, and three-quarters of a pound of flour. Beat the sugar and yolks of eggs well, then add the flour, stirring it in lightly, and lastly put in the whites of the eggs. Flavor with lemon, and add the juice of a lemon or a tablespoonful of vinegar. Do not beat it long after the flour is in, or it will be tough. One half rice-flour is an improvement.

Virginia Sponge Cake.

Twelve eggs, the weight of eight eggs in sugar, and the weight of six eggs in flour. The juice of a lemon, or a tablespoonful of vinegar. Beat all well together. Put in the flour last.

Cream Sponge Cake.

Three-fourths of a cup of sugar, one cup of flour, half a cup of cream, and two well-beaten eggs. Flavor with lemon. Put in the flour last.

Rice Flour Pound Cake.

Take seven eggs, one pound of rice flour, one of sugar, and half a pound of butter. Flavor with lemon, and mix and bake it as other pound cake.

Rice Flour Sponge Cake.

Take three-quarters of a pound of rice flour, one pound of white sugar finely powdered, and ten eggs. Beat the yolks

with the sugar, and the whites alone. Add the flour and whites alternately, a little at a time. Season with brandy, and bake in shallow pans.

Boiled Sponge Cake.

Three-quarters of a pound of sugar and half a tumbler of water to be put in a kettle and set over the fire until it comes to a boil. Beat seven eggs separately and light; then mix them, and pour over them the sugar and water when luke-warm. Add the juice of a lemon and half a pound of flour stirred in at the last.

Variegated Pound Cake.

Beat to a cream three-fourths of a pound of butter and one pound of white sugar. Mix in with them the well-beaten whites of sixteen eggs, and stir in gradually one pound of sifted flour. Flavor with rose-water or lemon. Pulverize one drachm of cochineal, the same quantity of alum, a drachm of soda and one of cream of tartar; pour over them two tablespoonfuls of boiling water, and strain through a piece of thin muslin. Incorporate this thoroughly with one-eighth of the batter. Pour into a buttered mould a layer of white batter, and then a *thin* layer of the rose-colored batter, and proceed thus until all the batter is in. Finally pass a knife-blade four or five times through the batter to variegate it finely. This quantity of coloring is sufficient for two pounds of cake.

Currant and Almond Cake.

A pound and a half of sugar, the same of flour, a pound of butter, and six eggs. Mix, and beat well, as pound cake, and add a pound and a half of currants, and half a pound of blanched almonds cut in thin slices and put in last.

Jelly Cake.

Beat ten eggs separately and light. Cream half a pound

of butter, and stir into the yolks of the eggs and one pound of sugar. Lastly, beat in three-quarters of a pound of flour, and grate into the mixture two nutmegs and a dessertspoonful of yeast-powder or soda.

Crullers.

Beat two eggs well with a teacup of sugar, stir in half a teacupful of milk, or cream if you have it, and pour into a pan of flour; make a stiff dough, roll it thin, cut it in shapes, and fry it in boiling lard. The more lard there is, the less they will soak it up, and it must be hot or they will not be light. Sift powdered sugar over them while they are hot.

Golden Cakes.

Beat the yolks of four eggs well, and pour in some sifted flour and beat well. Then work flour enough into it to make a very stiff dough. Put a little salt in the flour. Roll out the dough into very thin sheets, — as thin as a knife-blade, — and cut in diamond shapes with a notched wheel, and fry in hot lard. Sprinkle over powdered sugar whilst hot. The whites of the eggs made up and baked in the same way make an equally nice cake.

To make Kisses.

Beat the whites of eight eggs to a stiff froth, and mix in a pound of sifted white sugar, a little at a time. Beat well, flavor with lemon, drop on white paper buttered, and bake with a slow heat, but not too cool an oven, or they will run together. Stick two together when they are done.

Boiled Icing for Cake.

Take the best refined loaf-sugar, break it into small lumps, and pour over it some cold water, taking care to use no more than will be just sufficient to dissolve it. Mash the lumps with the back of a spoon, and set over the fire and boil without stirring until the syrup is the consistency of honey. In

the meantime beat to a stiff froth the whites of three eggs, allowing this number of eggs to every pound of sugar. Strain the boiled syrup into a bowl immediately upon removing it from the fire, and in a few minutes stir in gradually the beaten whites of eggs, and some lemon-juice or essence. Beat it until very smooth and light, and put in a few drops of indigo squeezed through a muslin bag, to make it a pearly white. If the icing is too thin, set the bowl in an oven of boiling water, over a few bright coals, and stir it whilst it boils, taking care it does not adhere to the side of the bowl. Or you may omit a portion of the whites of the eggs. If too thick from standing, add some beaten white of egg, a small portion at a time, until of the proper consistency. Put on this icing while it is warm.

Cold Icing for Cake.

Roll, and sift well through a sieve and coarse muslin, a pound of loaf-sugar. Beat the whites of three eggs to a stiff froth, and stir gradually into them the pulverized sugar. Beat it well and flavor with lemon. Or you may take the white of one egg to half a pound of sugar and a very little rose-water, and beat together until they stand. Add a few drops of lemon-juice, or a little tartaric acid dissolved in very little water. Beat very well, and put on the cake in a thin coat. When this is dry put on a second coat, and as many more as will make the icing thick enough.

Orange Icing for Orange-Drops.

Make the orange-drops by dropping very *stiff* pound cake batter on tin plates. They should be about the size of a silver dollar. Prepare the icing by beating together orange-juice and pulverized sugar until quite stiff. When the orange-drops are baked a pale brown, and are cold, spread this icing over, and set in an oven to dry. Put on only one coat of icing.

They are delicious, and look prettily in a basket of mixed cake. They will be much nicer if the pound-cake batter is flavored with the orange-juice and grated rind.

PRESERVES AND JELLIES.

Crab Apples.

Put them into your preserving-kettle, with cold water enough to cover them, and let them boil until the skin breaks. Then take them out one by one and skin them, and remove the seeds with a penknife. Make a syrup of a pint of water and a pound of sugar to every pound of fruit, and when it is clear, drop in the apples and let them boil until they are transparent.

Pine-Apple Marmalade.

Pare and grate the pine-apple, and take equal parts of fruit and sugar and put into your preserving-kettle, and cook slowly until it is clear. It is very nice and keeps well.

Pine-Apples.

Pare and slice the fruit. Make a syrup of a pound of sugar and half a pint of water to every pound of fruit, and when it is clarified and well skimmed, drop in the apples and let them simmer slowly for an hour. If you only wish to keep them for a short time, less sugar will do, and the flavor is finer.

Apples.

Pare and core the apples, and drop them into cold water. Or, after you have cored them, cut them across so that they will be in thick rings. Make a syrup of half a pound of sugar to every pound of fruit; clarify it by mixing the white of an egg to every two pounds of sugar before it goes on the fire; boil and skim it, and drop in the apples. Simmer slowly till the fruit is clear. Then take out the apples, and boil the syrup until it is rich, and pour over the fruit. If the apples are tart, allow three-quarters of a pound of sugar to every pound of fruit. If they are not very firm, take them up on dishes to cool after they have been in the syrup a few minutes, and

when cold return them to the kettle. Add the peel of several lemons (cut in rings and boiled a few minutes in hot water) to the syrup after the fruit is taken out.

To Preserve Green-Gage Plums.

Weigh the fruit and put into the kettle with alternate layers of vine-leaves. Fill the kettle with cold water, and let them simmer until the skin begins to crack open. Then remove from the fire and pare them with a knife, leaving the stems on. Measure the parings, and for every pint deduct a pound from the weight of the fruit. Scald the fruit again after it has been pared. Make a syrup of a pound of sugar to every pound of fruit with a very little water, and when clarified, drop in the fruit and cook slowly until clear. Then remove from the syrup, and add another pound of sugar to the syrup, and boil for half an hour.

If you do not wish to take off the skins, prick them with a pin.

Cherries.

Stone the fruit, and to every pound of fruit take a pound of sugar. Put the fruit in your kettle in alternate layers with the sugar, and boil and skim until they are tender and the syrup is rich. Or you may take twelve pounds of Moulla cherries, and stone them, and dissolve four pounds of sugar with the juice from the fruit; clarify it, and put in the fruit, and boil slowly until they are cooked.

Apricots.

Pour boiling water on the fruit, and wipe them dry. Then cut them in halves and stone them. Take equal parts of fruit and sugar, and, when the syrup has been boiled, put in the fruit and cook it slowly until it is clear and the syrup is rich.

Green Lemons.

Cut them in halves, take out the pulp, and cut in fancy

shapes. Put into your preserving-kettle and cover with water, adding a little alum to green them. Boil until clear, and then take them out and drain them on a cloth. Clean the kettle, and put them in with their weight in sugar, and stew them slowly until the syrup is rich.

Green Peppers.

Leave the stems on them; remove the seeds, and put them in salt and water for three days, changing the water every day. Then green them in a kettle with cold water, vine-leaves, and a little alum; simmer thus for two hours. Then put them into fresh water for three days, changing the water every day. Then boil in a syrup of a pound of sugar to the same weight of pepper and a little water, for half an hour. Fill the inside with candied sugar.

Green Tomatoes (very fine).

Take them while quite small and green, and put them into cold clarified syrup, with an orange cut in slices to every two pounds of tomatoes. (In making the syrup, take the weight of the fruit in sugar.) Simmer them gently over a slow fire for two or three hours. Grate the rinds and add the juice of two fresh lemons to every three pounds of preserves, and put in some bruised ginger in bags. If you wish the preserves to be very superior, take the tomatoes from the syrup when they have been over the fire for three-quarters of an hour, and add a quarter of a pound more of sugar for every pound of fruit, and, when boiled and skimmed, drop in the tomatoes and boil till the syrup seems to have penetrated them. In about a week, heat the syrup boiling hot, and pour over them, and seal up immediately. They resemble limes, thus prepared.

Water-Melon Rinds.

Cut in strips and shapes, and remove the green skin, and boil in water till tender, with a teaspoonful of soda and a dozen peach-leaves to every two quarts of water. Then take out the rinds and soak them in alum-water an hour, and after-

wards boil gently in strong ginger tea for an hour. Make a syrup of equal weights of the sugar and rinds, and a little water, clarify it, and boil and skim it. Then put in the rinds with some ginger-root tied in a muslin bag, and when hot take them out on dishes to cool, and when cold return to the syrup and cook until soft. Pour the syrup over, and after a few days boil the syrup with the juice of a lemon, or flavor with essence of lemon, and pour over the rinds whilst it is hot. They are then ready to put into jars.

Orange Marmalade.

Put the rinds of the oranges into a kettle with cold water, and boil until soft enough to run the head of a pin into them easily. Then take them up on a plate, and with a penknife remove the white part of the rind so as to leave the yellow part of the rind as thin as possible. Quarter the oranges and pulp them, removing the seeds and core, and weigh them with the skins, and to every pound of the fruit allow a pound of loaf-sugar. Make a syrup of the sugar, and half a pint of water to every pound of it, and boil and clarify, and throw in the rinds, and when tender add the pulp, and boil all together for half an hour.

Lemon marmalade is made in the same way, allowing a pound and a half of sugar to every pound of fruit.

A New and Excellent Way of preserving Peaches.

Pare, halve, and weigh the peaches, put them into a preserving-kettle full of boiling water, and to every six pounds of fruit put a teaspoonful of soda. Let them boil one minute, take them off, and throw them into cold water, and remove any dark scum which may adhere to them. Make the syrup of half a pound of sugar and a gill of water to every pound of fruit. Boil and clarify it, and when well skimmed put in the fruit, and when half done take the peaches from the syrup and lay on dishes so that each piece shall be separate, and let them get entirely cold. Then return to the boiling syrup and cook until done. Boil the syrup until it is rich. This preserve will keep for twelve months.

It is best to warm the jars and put in the preserves hot, but

if the jars are of glass, they will break unless heated quite hot before filling them.

Quinces.

When the fruit is pared and cored, put them into a kettle with water enough to cover them, and boil until quite tender but not soft. Cut them in rings, and put on them their weight in sugar, and let them stand while the cores and parings are boiled, in the same water from which they were taken, in order to make the syrup richer. Boil them soft and strain the water. Have the kettle cleaned; put in the quinces and let them simmer with the sugar and water the parings were boiled in. Skim well, and when clear take up the quinces and boil the syrup longer.

Pears.

Pare the fruit, leaving the stems on, and put into cold water. You may remove the core, or not, as you please. Make a syrup of a pound of sugar and half a pint of water to every pound of pears, and boil with some lemon-peel or green ginger. Put in the fruit and cook until clear, and let the syrup remain over the fire until thick.

Strawberries.

Gather the berries in dry weather, pick out the firmest and largest, and stem them. If you stem them as you remove from the vine they will be nicer. To every pound of berries take a pound of white sugar. Dissolve the sugar in wine, allowing a wineglassful to a pound, and clarify and boil it. Then pour in any juice that runs from the strawberries, and skim it well. When boiling, put in the strawberries, and to every pound of fruit as much pulverized alum as will lie on the blade of a penknife. Let them boil a few minutes and they are done. Try them by taking one from the syrup and cutting it in halves. Do not stir them. Remove carefully from the syrup and boil it longer. Have small jars or pint tumblers of common glass heated until so hot you cannot hold them in your hand, and when the syrup has been taken

from the fire a few minutes, fill the jars with the fruit, and pour over the syrup, and seal up tightly.

Cranberries.

Allow their weight in sugar, and add water in the proportions of half a pint to two pounds. Boil the syrup, and when well skimmed put in the berries and boil till clear. To make a sauce of them, allow only three-quarters of a pound of sugar to one of fruit.

Blackberry Jam.

To six quarts of ripe berries take three pounds of brown sugar, and wash all together with a spoon. Put it into a kettle and boil two hours, stirring frequently. Put in any spices you like, or omit them. When cool, put it into a jar, cover with brandied paper, and seal, and it will keep for years.

Ripe Fox-Grape Jam.

Put your grapes into a stew-pan over the fire until they are scalded; then drain them well, and rub through a sieve, and add a pound of sugar to a pint of pulp, and boil until done, stirring constantly.

To clarify Sugar for Sweetmeats.

To every four pounds of sugar take a quart of water and the beaten whites of two eggs. Stir the eggs, sugar, and water together well before putting over the fire. When it comes to a boil, throw in a little cold water; the scum will remain on the top, and can be easily removed with a perforated skimmer. Boil up and skim it three times, and put in the fruit.

Blackberry Jelly.

Wash three quarts of the berries, and set them over the fire with a pint of water. When they have stewed half an

hour, strain out the juice and allow a pint of sugar to every quart of it. This is very fine jelly, and will keep two years.

Very Fine Apple Jelly.

Wash and quarter the fruit without paring it, and put into a kettle and cover with water. Boil till perfectly soft. Then strain the juice off, and to every pint of it allow half a pound of sugar. Don't put in a spoon after the sugar is dissolved. Boil for nearly an hour, or until it jellies. When done, strain through a thick cloth. If the jelly is not firm, put in some lemon-juice and heat it over, or some gelatine. If you wish it very light, take light-colored fruit, and make only a small quantity at a time. Quince jelly is made in the same way.

Currant Jelly.

Pick off the stems, bruise the fruit, strain off the juice, and to every pint of juice take three-quarters of a pound of sugar. Stir together until it is dissolved, place over the fire skimming it well, and when it has boiled for fifteen minutes it will be done. Try it by putting some in a saucer, and when it is cold, if it is not firm enough, boil it longer. Fill up small common glass tumblers with it, and seal up immediately. Ripe fox-grapes make an excellent jelly by stewing them without water until soft, and taking a pint of juice to a pound of brown sugar.

Gelatine Jelly.

Soak two ounces of gelatine in as much cold water as will cover it. Then take it out and dissolve it in two quarts of boiling water. When cool, add the beaten whites of four eggs, the juice and rind of two lemons, and a pound of loaf-sugar, and let it boil twenty minutes, and strain through a jelly-bag. Be careful not to press the bag. If you wish wine in it, add a pint to this quantity, of any light-colored wine.

Calves'-Foot Jelly.

Boil four feet well, strain the liquor, and remove all the fat. When cool and the jelly is stiff, wipe it with a towel, to remove any fat that may remain. Put into a kettle, and when dissolved take it from the fire, and when cool (but not cold) stir in the whites and shells of four eggs, half a pound of sugar, the juice and rind of two lemons, and a little wine. Boil all together for five minutes, and strain through flannel dipped in hot water, into moulds.

Pigs'-Feet Jelly.

To one quart of stock take half a pound of loaf-sugar, one pint of wine, one wineglassful of brandy, the rind and juice of two lemons, a few sticks of cinnamon broken up, a little mace, and the whites of three eggs strained, not beaten, and the shells broken up; mix all these ingredients well together, and boil for forty minutes. Do not stir it. Then throw in a pint of cold water, and let it boil ten or fifteen minutes longer. Strain through a flannel bag with a thin layer of cotton at the bottom of it. If you have no lemons, use a part of a tumbler of strong white vinegar, and use the essence of lemon. If the stock has not kept well, boil it over, and strain it before making the jelly.

Green Fox-Grape Jelly.

Boil in enough water to keep them from burning, and until the skins burst; strain them, and put a pound of sugar to a pint of juice, and let it boil half an hour.

Ripe grapes made in the same way.

Isinglass Jelly.

To one ounce of shaved isinglass take a quart of water, and boil it down to a pint, and strain it through a flannel bag. Add a glass of wine and some sugar before straining. Stir it and put it in glasses.

Gelatine Jelly without boiling or straining.

To a package of gelatine take a pint of cold water, the juice of three lemons, and the rind of one. Let it stand an hour, and then add three pints of boiling water, a pint of wine, and two pounds and a quarter of white crushed sugar. A wineglassful of brandy will improve the flavor. Pour into moulds, and set in a cool place.

Orange Jelly.

Take a pint of juice to a pound of sugar, and an ounce of dissolved isinglass to a dozen of oranges, and boil and skim for fifteen minutes. Mix in a little of the grated rind, and when done pour into a mould.

To conserve Peaches.

Pare and cut your fruit, and to each pound of fruit take three-quarters of a pound of loaf-sugar. Boil them until clear, take them out, and drain them slightly, and spread on dishes to dry. Sprinkle a little sugar on them every day, and if any syrup is formed, remove them to fresh dishes. When quite dry, lay them lightly in a jar with alternate layers of sugar. Quinces are nice, done in the same way. The syrup boiled a little longer makes a delightful cordial, and will keep well for years. Another way to prepare peaches is to take a pound of sugar, and water enough to dissolve it, and when the syrup boils, drop in a pound of peaches cut in thick slices, and cook until half done. Then dry in the sun. One pound of sugar will be sufficient for six pounds of peaches, boiling only one pound of fruit at a time. The cordial from them is very fine.

Glass-Melon Preserves.

Pare and scrape outside and inside until very thin, first cutting a hole the size of a dime at each end. Soak in salt and water a day or two, then in weak alum-water twenty-four hours, and then in fresh water till the alum taste is removed.

Boil till tender in strong Jamaica ginger tea. Make a syrup of a pound and a half of loaf-sugar and a pint of water to every pound of fruit. Drop in the melons and boil till clear. They will be lighter colored to omit the boiling in ginger tea, using cold water instead, and after boiling in the syrup and removing from the fire, flavor with lemon essence. It is nicer, too, to scrape them and not pare them. They keep well. For variety, cut some of the melons in halves after scraping them on the outside, remove the inside, and notch the edges prettily.

Bread Jelly.

Boil a quart of water, and, when cold, put into it a small loaf of bread sliced thin and toasted brown. Set it on some coals in a covered vessel, and boil gently until you find it has become a perfect jelly. Strain through a thin cloth, and set away until wanted. When it is to be taken, sweeten with loaf-sugar, and flavor with lemon, and warm a teacupful of it at a time.

SYRUPS, CREAMS, ICES, CORDIALS, ETC.

Italian Cream.

Make a boiled custard of six or eight eggs to a quart of milk, flavor with vanilla, and add half an ounce of gelatine to a quart of custard. When quite thick, stir in as much rich syllabub as you like.

Lemon or Orange Cream.

Take a pint of thin cream, sweeten it quite sweet, add a glass of wine, and the juice and grated rind of an orange or lemon. Cut the whites of three or four eggs to a stiff froth, and add these to the cream, stirring them rapidly, and fill your glasses at once. You may churn with a syllabub churn in-

stead of stirring it, before filling the glasses. Or you may grate the rind of four oranges into half a pint of cold water, and let it stand twelve hours, and then add the juice of a dozen oranges and another half pint of water. Beat the yolks of three eggs and the whites of eight, and strain the juice over the egg. Set it over the fire, and make it quite sweet with loaf-sugar. When it begins to thicken, take it from the fire and stir till cold, and serve in glasses. It is very nice frozen.

Almond Cream.

Roll a pound of blanched almonds fine with a bottle, putting in a few drops of rose-water, and then stir them into a quart of cream. Sweeten with loaf-sugar, and put it over the fire and stir till it thickens.

Imitation Cream.

Beat three eggs, the whites and yolks separately. Boil a few peach-leaves in a quart of cream, strain and sweeten it, and stir in the yolks of the eggs. Put in the beaten whites, set over the fire, and when thick take it up and pour out to cool. Serve with any kind of fruit.

Swiss Cream.

Boil half a pint of cream, the same quantity of milk, a piece of lemon-rind, and enough loaf-sugar to sweeten it. Thicken this with a teaspoonful of flour, and when nearly cold, add the juice of a lemon to it; this will thicken it. Then put into a glass dish and stick macaroons in it, or put in glasses.

Pine-apple Cream.

Put into a bowl twelve tablespoonfuls of grated apple, the same proportion of cream, and beat well together, with a pint and a quarter of lemon jelly made with an ounce and a half of gelatine. Lemon-juice and sugar to your taste. Froth thick cream and put on the top.

Raspberry Cream.

Rub a quart of raspberries through a sieve to take out the seeds, and then mix it well with some cream, and sweeten with sugar to your taste. Put it in a bowl and froth with a syllabub churn, taking off the froth as it rises. When you have as much froth as you want, put the rest of the cream into a deep glass bowl or dish, and put the frothed cream on it, as high as it will stand.

Strawberry Cream.

Make it in the same way as raspberry cream. The coloring may be improved by using a little of the rose-coloring for ices and jellies.

To preserve Cream.

Scald thick cream and it will keep twenty-four hours, and if you sweeten it with sugar (powdered), it will keep two days. By boiling and skimming the cream, and putting in loaf-sugar in the proportion of a pound of sugar to every quart of cream, and boiling twenty minutes longer, and bottling and sealing when partly cool, it will be nice for weeks. Seal the bottles with rosin.

Orange Syrup.

Squeeze the juice and strain it, and to every pint of it add a pound and a half of powdered sugar. Boil it slowly and skim it well, and when the scum ceases to rise, take it from the fire, let it grow cold, and bottle it. Secure the corks well. It is a nice flavoring for pudding-sauces, or custards, or punch.

Lemon Syrup.

One quart of water and three pounds of sugar boiled and skimmed well, and when of the consistency of honey and quite hot, stir in three-quarters of an ounce of tartaric acid

previously rubbed well in a mortar with twenty-five drops of essence or oil of lemon. It will require but twelve drops of the oil of lemon, or even less will do. The essence is best, as the oil is seldom very fresh. The essence and acid must be well mixed. A small quantity in cold water is a good substitute for lemonade of fresh lemons.

Lemon Syrup for Seasoning.

Pare the lemons very thin, and put the peel to boil in a quart of water; cover it, and put two pounds of loaf-sugar to a dozen lemons, and boil till it becomes a rich syrup. Keep it well corked to season ice creams with.

Lemon Juice.

Boil together three pounds of loaf-sugar, three quarts of water, and a quart of strained lemon juice until the scum rises and the syrup is quite rich. Then strain and bottle it.

Pine-apple Syrup.

Pare and cut the fruit in pieces, and boil three pounds of it, with a quart of water, till soft; then mash and strain it, and to a pint of this juice put a pound of sugar, and boil it till it is a rich syrup, and keep it corked in bottles to season ice cream.

Strawberry Syrup.

Mash, and strain the juice, and to every pint of it put a pound of sugar, and boil it till quite a rich syrup is formed. Then bottle and cork it.

Mountain Nectar.

Put six pounds of sugar, four ounces of tartaric acid, and two quarts of water; put all into a porcelain kettle, and let it come almost to a boil, but not quite to the boiling-point.

Then take it off and stir in the whites of four well-beaten eggs. Strain it, and when it is cool, flavor it richly with essence of lemon. It will keep for months. Two tablespoonfuls of this mixture, and two-thirds of a glass of ice-water, to be put into a goblet, and when ready to drink, a small quantity of soda stirred in, which will make it effervesce finely.

Strawberry or Blackberry Acid.

Stem, wash, and pick, twelve pounds of fruit, and put in dishes, and sprinkle over them five ounces of tartaric acid, and pour over them two quarts of water. Let it stand thus for forty-eight hours, and strain it without bruising the fruit, and to every pint of juice add from one to one and a quarter pounds of powdered white sugar. Stir till dissolved, and leave it uncovered for a few days. Then bottle, and if inclined to ferment, leave the corks out for a few days.

Pine-apple Cider (very fine).

Cut the rind of one large pine-apple or two small ones, into small pieces; put them into a pitcher with two quarts of water. Tie a piece of thin cloth over the pitcher, and let it stand to ferment. Then strain it and sweeten to your taste. Put into bottles, cork tightly, wire them well, and lay on the side. It will be ready for use in forty-eight hours.

Raspberry Vinegar.

Squeeze the juice from three pints of raspberries, and mix with one pint of the best white vinegar and a pound of loaf-sugar. Simmer in a jar or pitcher, set in boiling water for an hour, skim it, and bottle when cold. Put a teaspoonful of this into half a pint of spring water.

Strawberry Vinegar.

Put four pounds of very ripe strawberries into three quarts of the best vinegar, and let them stand three or four days.

Then drain the vinegar through a jelly-bag, and pour on to the same quantity of fruit. Then strain again, and to every pound of liquor add one pound of sugar; bottle, and let it stand covered, but not corked, a week. Then cork tightly, and set in a dry, cool place.

Muscadine Wine.

To one gallon of grapes mashed, take one quart of cold water; then strain immediately, and to every gallon of juice take three pounds of white sugar. Let it stand in a jug with the cork loose, to ferment. When it has done fermenting, strain again through flannel, and bottle and seal.

Ginger Beer.

Put into a vessel two gallons of boiling water, two pounds of common white sugar, two ounces of ginger bruised, and two ounces of cream of tartar or a sliced lemon. Stir them until the sugar is dissolved, let it stand until as warm as new milk, then add two tablespoonfuls of good yeast poured on to a piece of bread. Cover the whole over with a cloth, and let it stand undisturbed for twenty-four hours. Then strain it and put into bottles, only filling them three-quarters full. Cork the bottles well, and tie the corks, and in two days, in warm weather, it will be fit to drink. This quantity will make thirty-six bottles.

Blackberry Cordial.

Mash and strain the berries, put on the juice to boil, skim it well, and to every gallon of juice put three pounds of sugar and a quart of spirits; bruise some cloves and put in, and when cool bottle it.

Cherry Cordial.

Boil and skim the juice, and to every gallon of it take two pounds of sugar. Dissolve the sugar in a *little* water, and when it comes to a boil strain it and mix with the juice, and to this quantity add half a pint of spirits. Bottle when cold.

Quince Cordial.

Grate the quinces and strain them, and to every quart of juice put a pound of sugar and a pint of spirits. Boil, strain, and bottle it.

Blackberry Wine.

To every gallon of berries, after being well mashed, a quart of boiling water. Let it stand twenty-four hours, then strain, and add three pounds of loaf-sugar to every gallon of juice. Let it stand until it is done fermenting, for three or four weeks, with the bung laid on loosely. At the end of three or four weeks, stop it tightly, and set away for some months, and then bottle it. Strawberry wine made in the same way, except that no water is added to the juice.

Porter Beer.

Take one bottle of porter, five bottles of water, a pint of molasses or a pound of brown sugar. Make a strong ginger tea and mix all well together. This quantity will fill seven bottles. Put three or four raisins in each bottle, fill them, cork and wire them, and lay on their sides in a cool place.

Corn Beer.

Take a pint of corn, boil it until soft, and add to it a gallon of water sweetened with a pint of brown sugar. Cork it tightly and set it in a warm place, and put into it a *small quantity* of yeast if the weather is cold. In warm weather omit the yeast. Add a few roots of bruised ginger, and a few sliced lemons. The same corn will answer for a year.

When you pour out a pitcherful of beer, put in one of sweetened water.

Quinces, Peaches, and Apple Ice-Cream.

Grate some apples or other fruit very fine, and sweeten very sweet, and freeze.

Lemon or Orange Ice-Cream.

Strain the juice, mix it with the sugar, and stir slowly into the cream, and freeze it.

Strawberry Ice-Cream.

Mash a pint of berries, and strain the juice into a pint of cream, and sweeten *very sweet*, and freeze it. Or, flavor with the syrup.

Carolina Ice-Cream.

Make a thin custard of a quart of new milk and three well-beaten eggs, the whites and yolks whipped separately. Dissolve a heaping teaspoonful of arrowroot in cold milk, and stir it in the custard while it is scalding. Let the custard simmer, but not boil. Sweeten to your taste, then strain it, and add the flavoring after it is cold, just before it is put into the freezer.

Wilmington Ice-Cream.

Take two quarts of milk, or cream if you have it, and boil, and thicken it with three tablespoonfuls of arrowroot. Sweeten with one pound of loaf-sugar, and pour the whole over the beaten whites of eight eggs. Then strain it, and when cold, add the flavoring. If you wish vanilla flavoring, boil half a bean in the milk. Corn-starch will take the place of arrowroot. In straining, a milk-strainer is sufficiently close to use.

Fruit Ice-Cream.

Mix the juice of the fruit with enough sugar to sweeten the cream, which need not be very thick.

Lemon-Ice and Fruit-Ices.

To a quart of lemonade, add the beaten whites of six eggs cut to a froth, and freeze it. Any other fruit can be used, straining the juice, and sweetening it before putting in the eggs.

Rose-Coloring for Ices, Jellies, Creams, etc.

Take a pint of pokeberry-juice that has been well strained, and add to it a pound of loaf-sugar. Boil till it becomes a jelly, and when cold put it in a jar and tie it close. A very small quantity will color ice-cream, or jelly, or cake-icing. Or, you may mix together a quarter of an ounce of cream of tartar, the same of powdered alum, and an ounce of powdered cochineal, with a saltspoonful of pearlash or soda, and four ounces of loaf-sugar. Boil this mixture for ten minutes, and when cool, bottle and cork it.

Sherbet.

Take nine oranges and three lemons. Grate off the yellow from the rinds, and put into a gallon of water, with three pounds of loaf-sugar, and boil to a candy-height. Then take it from the fire and add the pulp of the oranges and lemons, and keep stirring it until almost cold, it is then ready to freeze.

MISCELLANEOUS RECEIPTS.

Coffee.

Roast it quickly till it is a light-brown color, stirring it constantly, and when half cold stir in the beaten whites of two eggs to every two pounds of coffee. Let the coffee get quite cold and dry, and put away in a tight box for use. When you are ready to boil it, grind and mix with a little cold water, allowing a heaping tablespoonful of coffee, and a teacup of boiling water to every person. Let it boil rapidly for half an hour, in a covered tin pot, stirring the coffee from the sides occasionally, or it will have a bitter taste. Put in a teacupful of cold water to settle it, and after standing for five or six minutes, pour it off carefully into another coffee-pot, and send to table.

To make biggin coffee, take two cupfuls of ground coffee to six of boiling water. Scald the biggin, put in the coffee, pour over the water, shut down the lid, and when the coffee has run through all the strainers, it is ready for the table.

Blockade Coffee.

Scald some rye in boiling water, and let it simmer for twenty minutes until it is slightly soft. Then remove from the fire and wash it in cold water, and parch as brown as coffee. To three tablespoonfuls of the ground rye take one tablespoonful of coffee, or a saltspoonful of the essence of coffee, and put into a tin pot, and pour over a quart of boiling water, and let it boil slowly for more than an hour. Let it settle and pour off, and you will find it quite clear without eggs, and very good. Okra seeds parched and ground, and mixed with coffee, in the proportion of one-fourth coffee to three-fourths of okra, is a very nice beverage, and a good substitute for coffee.

Tea.

Those persons who dislike black tea and cannot take green, will find a mixture of the two in equal proportions, an agreeable beverage.

Egg-Nogg.

Beat separately the yolks and whites of six eggs, and stir into the yolks sufficient powdered loaf-sugar to make it pleasantly sweet, and beat them till very light, and flavor with a little lemon-juice and nutmeg. Beat in six tablespoonfuls of brandy. Boil a quart of thin cream or new milk. Fill the goblets half full of the sugar and eggs, after stirring in the beaten whites just before putting into the glasses. Put a teaspoon in each goblet, and place them on a waiter so they can be distributed immediately after the milk is poured in. Pour the boiling milk into a pitcher, and fill up the goblets with it as you hand them around. Stir the milk and egg well together before drinking.

Roman Punch.

Grate the yellow rinds of two lemons and one orange on a pound of sugar; squeeze over the juice, and let it stand till well dissolved. Strain, and add half a bottle of champagne and the beaten whites of four eggs. It is nice frozen, but may be served without anything else than a little finely broken ice.

Lemon Juice and Peel to keep.

Mix a pound of powdered loaf-sugar with a pint of juice, boil and skim it, and bottle, sealing well. Pare off the yellow part of the rinds of lemons, cut in small pieces, and drop in brandy, which will give a nice flavoring to sauces, etc. Or, rub off the yellow rind on lumps of sugar, and put in a glass jar, and cork well, for flavoring cakes.

Cottage Cheese.

Take a pan of clabber, pour off the whey, and put the clabber into a pointed muslin bag to drain. Let it drain twelve hours; then put the curd into a dish, and work it, till very smooth, with a spoon, pouring over some rich cream

until of the consistency of thin mush. Season with salt to your taste, and set in a dairy or some cool place until tea-time. Serve in a glass or china dish, and sprinkle a little pepper over the top. It is also nice for breakfast in warm weather.

To prevent Preserves from Graining.

Mix with them a teaspoonful of cream of tartar to every gallon of preserves.

Milk.

In warm weather, when milk sours soon, put in two tablespoonfuls of salt to every four gallons before straining. It will improve the quality, and increase the quantity of butter. It is recommended by the owner of a fine dairy.

Brandy Peaches.

Take fresh clingstones, and drop them for a minute in boiling lye. Remove from the lye with a perforated ladle, and drop in a bucket of cold water. Wipe with a rough towel to remove the skin, and drop into a syrup prepared in the meantime of half a pound of sugar to every pound of fruit. Let them cook fifteen minutes, and take from the syrup, and put on dishes to cool. Boil the syrup down to half, and put an equal part of old peach brandy, or French brandy, if you wish them very strong. They will be nicer with less brandy.

Grapes in Brandy.

Put some close bunches of grapes, not too ripe, in a jar, pricking each one with a needle. Fill up the jar with equal quantities of loaf-sugar syrup and French brandy. Make the syrup by taking half the weight of the grapes in sugar, and water enough to dissolve it, and boil and skim it well.

Rose Brandy for flavoring.

Nearly fill a glass jar with rose leaves, and pour over French brandy enough to fill it quite up. Let it stand twenty-four hours, and pour into a thin muslin and press the leaves well. Return the strained liquid to the jar, and put in fresh leaves, and repeat this every day until you have a strong preparation. It is nice for cakes.

To dry Peaches.

Pare and slice them very thin. Their nicety and fine color will depend upon drying quickly, and the thinner and smaller the slices, the sooner they will be ready to put up. Dry on poplar boards with a rim around the edge, and never leave them out after sunset. A still nicer way is to make a syrup of a pound of sugar, and water enough to dissolve it, and when it has boiled, drop in the sliced peaches and cook until half done. Remove from the syrup with a perforated skimmer, and put on dishes in the sun until partly dry, and then on boards until perfectly dry. These peaches make nice pies in winter.

To dry Cherries and Damsons.

Stone the cherries, and press off the juice and dry perfectly. They are nice in fruit cake. Wash damsons, and put on with *very* little water to stew. Cook them until they are very thick and the juice nearly all evaporated. Be careful not to scorch them. When they are thick, remove as many of the stones as possible with a spoon. Spread them on dishes and dry in thin cakes until partly dry. Then remove them to waiters with towels under them and dry perfectly. Any seed remaining after they are put on dishes can be easily picked out. They are very nice in fruit cake cut up as raisins, or stewed for pies or sauce, and will keep for years in paper bags, if well sunned occasionally.

Rennet.

Rub the salt from it and cut it up in small pieces, and put into a bottle and fill up with good Madeira wine.

A substitute for rennet is the juice of a lemon, or a teaspoonful of soda, to a quart of milk. A tablespoonful of rennet wine is sufficient for two quarts of milk, and must be put in whilst the milk is lukewarm.

To make Pickle-Lily.

Scald some vinegar, and season with salt, pepper, cloves, mace, and allspice, and when highly seasoned and cold, pour into jars. Drop into this vinegar as they ripen, small cucumbers, tender radish-pods, young beans, and very small onions. Cork close.

Baked Chicken Pudding.

Cut up, and stew two young chickens until half cooked; then take them out and set aside to cool. Reserve the gravy to serve up separately. Have ready a well-beaten batter of six eggs, a quart of milk, a pound of flour, and a little salt, and fill up a dish with alternate layers of chicken and batter, having a layer of batter on the top. Bake until brown. Break an egg into the gravy, let itboil, and pour into a sauce-boat and serve with the pudding.

Mariners' Soup.

Boil the meat down to a thick jelly, seasoning highly with salt, wine, and spices, and spread on dishes a fourth of an inch thick. When cold, cut in square inches and dry in the sun, and keep in a tight glass or hermetically sealed ware cans. When you use them, put a quart of boiling water to one or two cakes, and add tomatoes and other vegetables, and thicken with brown flour.

To remove white spots from Furniture.

Rub the spots with pulverized pumice-stone wet with water, and then with buckskin moistened with sweet oil; or, put a piece of paper on the spot, and hold a warm iron over it and rub with an oiled cloth.

To render cloth water-proof.

Boil two pounds of turpentine and one pound of litharge in two or three pints of linseed oil. The articles to be brushed over with this mixture and dried in the sun.

To clean Marble.

Take two parts of soda, one part of pumice-stone, and one part of finely-powdered chalk, and sift through a fine sieve and mix with water. Rub over the marble, and wash off with soap and water.

To clean Paint.

Squeeze flannel nearly dry out of warm water, and dip in whiting and apply. With a gentle rubbing it will remove grease and other stains. Wash in warm water and rub dry with a soft cloth.

To clean Gold.

Wash in warm water, with ten or fifteen drops of sal-volatile.

To make old Gilt Frames look like Bronze.

Put on lightly one or two coats of asphaltum with a soft brush, and then if not bright it can be varnished over with cabinet-makers' varnish.

Very fine Whitewash.

Take one peck of unslaked lime (in the rock) and put into a tub, which must be sunk in the ground or it will burst. Pour over boiling water until quite a thin mixture, and cover up the tub with a thick cloth to keep in the steam. Make a thin paste of a quart of flour and some water, straining it to remove all the lumps, and stir into the lime slowly after it has become slack. Add a pound of white sugar and a handful of salt and

it is ready for use. It must not be as thick as paint, and each coat must be quite dry before the other goes on. It will adhere very well to hard plastering.

Good Whitewash.

To one bushel of lime take seven pounds of whiting and three pounds of white sugar, with four pounds of salt. Boil well together, and after standing a few hours it assumes a beautiful appearance and is ready for use. Put on with a brush, and hot.

To clean Glass Windows.

Rub with a soft cloth and water, and rub dry and polish with newspaper. Lamp-shades the same way.

To whiten Lard.

To twelve gallons of lard add a pint of lye. Put the lye in when the the lard is first put on. When the cracklings are a light-brown the lard is done. Strain through a thin cloth put inside of a colander.

To clarify Tallow and harden it.

Take two pounds of alum to every twenty pounds of tallow. Dissolve it in water and put in a pint of lye, and put in the tallow before the water gets hot. Boil a whole day, and next day melt and strain the tallow.

To preserve Butter for Winter.

Take two ounces of saltpetre to every gallon of water. Make a strong brine of salt and boil until it is as clear as water and strong enough to bear an egg. Work the butter well, and make up into balls of two or three pounds each, and pour the brine over and cover well. It will keep for months.

Cement for Bottles.

Equal parts of rosin and brick-dust pounded fine, and some beeswax, stewed together. Or, melted pitch and rosin, and dip in cold water after sealing. Or, equal parts of rosin and Spanish brown, and half the quantity of beeswax; melt all together.

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